

# THE NATIONAL Provisioner



Merry Christmas  
and  
Happy New Year

to all our friends

OPPENHEIMER CASING CO.

*Harry Oppenheimer*  
PRESIDENT

CHICAGO  
NEW YORK  
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Factories and Agencies throughout the World

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*Does it Apply in*

## **YOUR SAUSAGE KITCHEN?**

More and more Sausage Makers are finding the exclusive, cost saving features, higher efficiency and larger capacity of the New Buffalo Self-Emptying Silent Cutter the surest way to profitable sausage production.

Faster operation and finer, cooler cutting with a higher protein value in the finished emulsion and a corresponding higher yield are important profit factors in any sausage kitchen.

Investigate the New Buffalo in terms of YOUR OWN sausage kitchen and see for yourself how it can increase the profit margin on every pound of sausage you produce. Consider the new low design which makes the New Buffalo easier to operate. Note the completely air-controlled, entirely sanitary, self-emptying device which unloads the bowl in a matter of seconds. Consider the separate motor mounting back of the cutter, out of the way, away from moisture and flour, and the Lifetime Buffalo Bowl Support which means extra years of peak efficiency.

Investigate the New Buffalo and we believe you'll be convinced that it can save you money just as it has for so many other outstanding Sausage Makers.

### **BUFFALO SELF-EMPTYING SILENT CUTTER**



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MODEL 70B—750 to 800 Pounds

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*Season's  
Greetings  
from*



(Reg. U. S. Pat. Off.)

TRANSPARENT PACKAGE COMPANY... CHICAGO, U.S.A.

# The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



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PAUL I. ALDRICH  
President and Editor

E. O. H. CILLIS  
Vice Pres. and Treasurer

★

Executive and Editorial  
Offices

407 South Dearborn Street  
Chicago, Illinois

Sales Offices

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407 So. Dearborn St., Chicago  
L. I. NORTON, Manager

Eastern

300 Madison Ave., New York  
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## Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow, and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Once a year we have this  
opportunity...



ITH the advent of the holiday season, we take pleasure in extending to everyone connected with the packing industry, our best wishes for

*A Merry Christmas*  
and  
*A Happy New Year*

Our sales representatives in particular express their appreciation for the many courtesies accorded them on the various calls they have made in behalf of Presco Products. And, of course, our executives are equally appreciative for the steadily increasing business of the Company which widespread endorsement of Presco quality and performance has made possible.

*The Preservaline Mfg. Co.*



**PRESCO PRODUCTS**

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

Whether it's a "HONEY STYLE" Loaf or a "SPANISH STYLE" Loaf  
you can rely on **SYLPHCASE\* 3-C Casings** for Proper Packaging



In the selection of Casings for the packaging of such popular, appetizing brands  
of meat loaves, as shown in illustration, Hygrade uses SYLPHCASE 3-C Casings.

### ***This Explains It***

SYLPHCASE 3-C Casings have Thinner Wall . . .  
Greater Strength . . . Better Transparency and  
Stuffing Capacity. They are Odorless . . . Sanitary  
. . . have Good Keeping Qualities . . . and they  
take Printing Clearly and Well. We will be glad

to make constructive suggestions for the packag-  
ing of your sausage and prepared meats. Write  
for samples and price list. SYLPHCASE Casings  
can be supplied punched ready for use in the  
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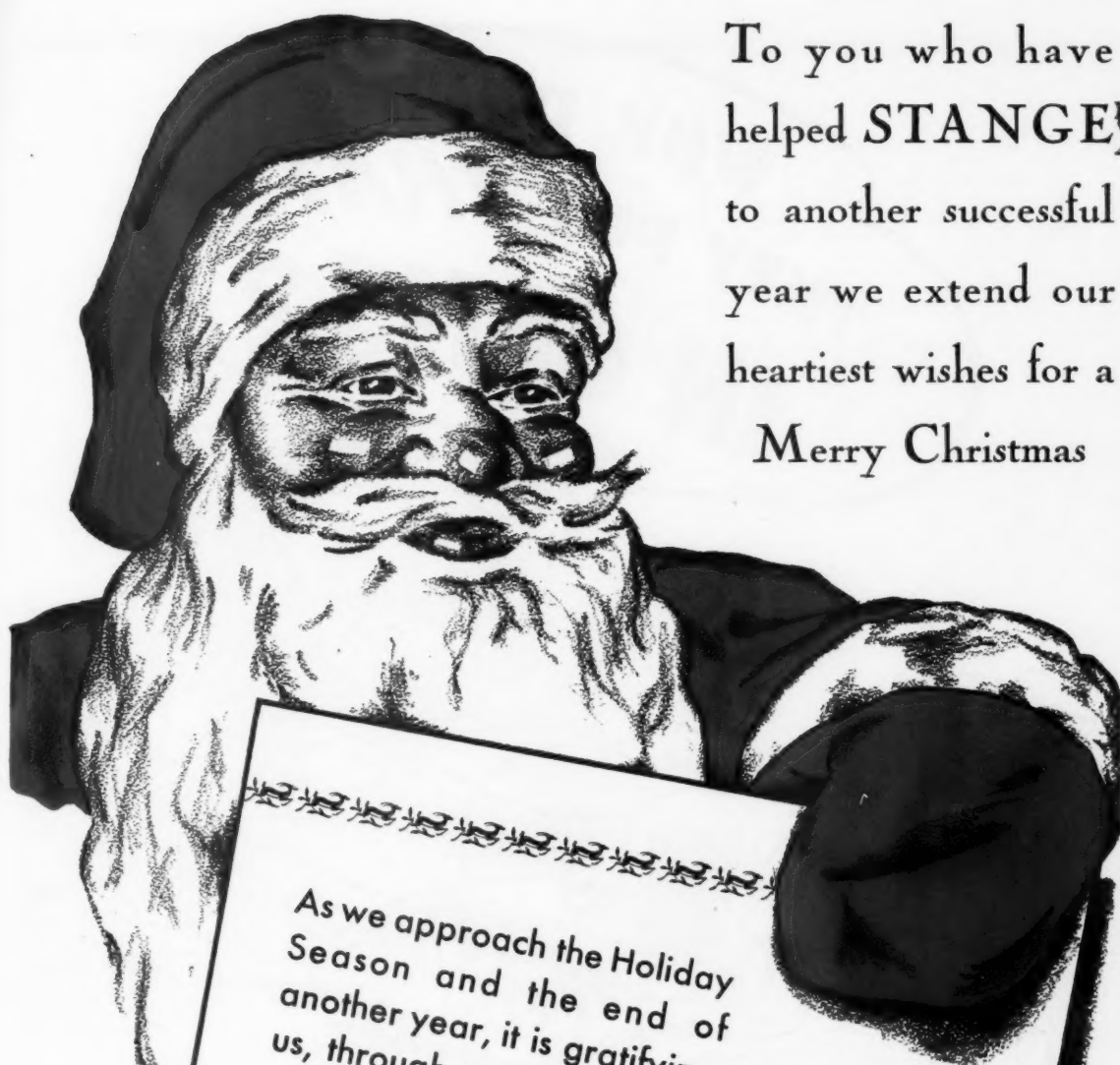
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To you who have  
helped **STANGE**  
to another successful  
year we extend our  
heartiest wishes for a  
**Merry Christmas**

As we approach the Holiday Season and the end of another year, it is gratifying to have you tell us, through your steadily increasing preference for Stange Products, that our efforts to serve you are succeeding. We wish to take this opportunity to thank you for your preference and good will. And we wish to renew our pledge to do everything possible to deserve your continued friendship.

**WM. J. STANGE COMPANY • CHICAGO**

**Happy New Year!**

WHY DON'T  
THEY PUT *THAT*  
IN CANS?



MAYBE HE MEANS YOU!

There's no argument about the can as a modern package. It withstands a lot of rough usage. And, today, the container which combines the maximum of protection and convenience is the package most acceptable to manufacturer, wholesaler, and consumer.

The only question is, whether your product is suitable for packaging in tin. Our development department and research laboratories look at it both ways. Sometimes they can suggest ways of *making* the product suitable for can packing, as

well as making a can suitable for the product.

They have done some splendid work for manufacturers of all kinds of products. They are constantly developing special linings, closures, and all the other points that have helped make the can the modern container for thousands of products.

If you've been wishing your product could have the salability of a tin can—its lighter shipping weight and freedom from breakage—why not communicate with our nearest office? Our research, development, and package design facilities are available to you any time.

CONTINENTAL CAN COMPANY

NEW YORK • CHICAGO • SAN FRANCISCO • MONTREAL • TORONTO • HAVANA



# Merry Christmas and a Happy New Year!



**HAM BOILER CORPORATION**  
PORT CHESTER, N. Y.



**PURITY IN SALT IS NOT  
ENOUGH.. OUR CUSTOMERS  
GET UNIFORM,  
HIGH PURITY**

SAYS HORACE W. DIAMOND, CHIEF CHEMIST  
OF DIAMOND CRYSTAL SALT CO., INC.



**AND HERE'S HOW OUR EXCLUSIVE ALBERGER  
PROCESS ASSURES UNIFORM, HIGH PURITY FOR YOU!**



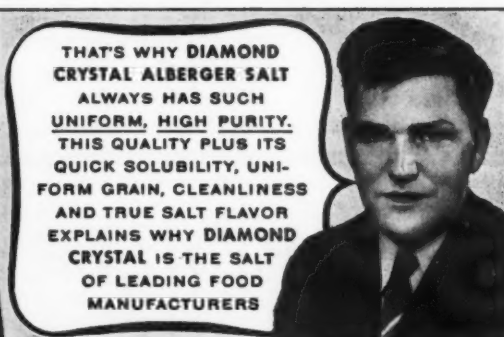
**YES, SIR,** we have an important purifying feature in our exclusive Alberger Process that has made Diamond Crystal famous as "The Salt that's all Salt." This process adds *uniformity*—day in and day out—to *high* purity. And uniform ingredients help you maintain uniformity in your own product.



**IN OUR PROCESS,** we heat brine to 290°F., and feed it into huge metal cylinders containing clean stones. Impurities deposit bodily on the stones. Steam and pressure valves and unerring recorders mechanically control this process—making Diamond Crystal the *only* salt that is purified physically.



**CONSTANT CHECKING** by our staff sees to it that Diamond Crystal's purity is always maintained. Samples of salt are taken hourly and analyzed. Through constant vigilance of this type and the extra protection of our exclusive process, our customers are always assured of uniform, high purity salt.



**DIAMOND CRYSTAL SALT CO., INC.  
ST. CLAIR, MICHIGAN**

**Add New Cheer**  
**to Your New Year's Sales with**  
**PURE, NATURAL SPICES**



# AIR CONDITIONED SAUSAGE PLANT RELIES ON..

## *Cork Insulation*



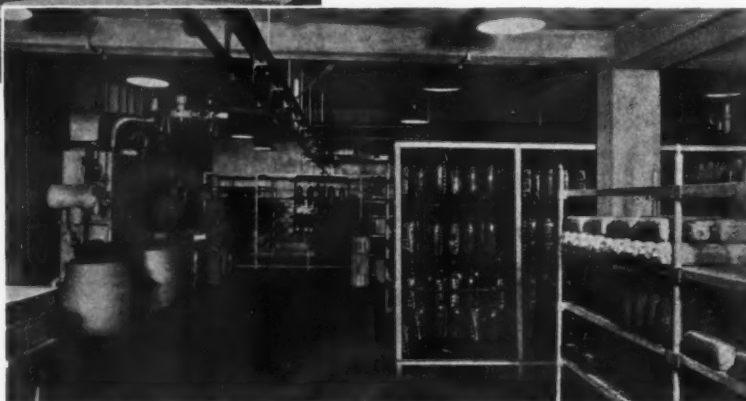
MODERN PLANT of A. F. Schwahn & Sons Company, Eau Claire, Wis., designed by Daniel Worcester, Boston. Refrigerating equipment by Carrier, insulation contractor, Horel-George Co.

*Armstrong's Corkboard and Cork Covering serve in the modern plant of A. F. Schwahn & Sons Co.*

ONE of the finest plants of its kind recently built is the modern, air conditioned building of A. F. Schwahn & Sons Company, Eau Claire, Wisconsin. Manufacturing high quality sausage products, this plant uses Armstrong's Corkboard and Cork Covering to help control the low temperatures required.

Coolers, freezers, and air conditioned smokehouses are effectively insulated with Armstrong's Corkboard. Cold lines carrying refrigeration are insulated with Armstrong's Cork Covering. Practically all departments in the plant are air conditioned, both for comfort and to aid economical manufacturing with full control of product quality. Even the loading dock can be cooled to avoid moisture condensing on products being placed in refrigerated trucks.

For more than thirty years, Armstrong's Corkboard has been serving the packing industry. This insulation is highly efficient, because of the natural cell structure of the pure cork from which it is made. It keeps its efficiency through



ON THE FIRST FLOOR, this packing cooler in the Schwahn plant is insulated with four inches of Armstrong's Corkboard for refrigerating economy. Other insulated rooms include freezers and air conditioned smokehouses.



THIS RAW MEAT COOLER on the 2nd floor of the Schwahn plant keeps meat safely behind 4-inch-thick Armstrong's Corkboard Insulation. Cold lines leading to coolers and freezers are insulated with Armstrong's Cork Covering.

many years of service. Cork resists the moisture that is always met in working with low temperatures.

Call on the Armstrong Contract Service to help you plan and install insulation, for both new construction and remodeling. And write

today for samples and complete information about Armstrong's Corkboard and Cork Covering. Address Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pennsylvania.



## *Armstrong's* CORK INSULATION

**CORKBOARD** for cold rooms

**CORK COVERING** for all cold lines



# Uniformity

of FLAVOR  
Sells PORK  
SAUSAGES



# Insure

**UNIFORMITY with MAYER'S SPECIAL SEASONING**

**Pre-Season Your Hams with  
the NEVERFAIL  
3 day HAM CURE**

No other process and no amount of cooking skill duplicates the aromatic fragrance of hams cured with the NEVERFAIL 3 Day Ham Cure . . . because the flavor goes in with the cure. Let us show you how to put your product above competition while actually cutting the cost of production. Write us!

"Thank goodness!" says Mom, "I've found a pork sausage that's really different and pleases my family. I'll certainly buy the same brand again." Too bad for the meat merchant if next time the brand is the same but the flavor has changed. Too bad for the manufacturer, too. He will surely lose a customer.

Insure uniformity of flavor and you insure profits.

We can help you in two ways. First, we can help you develop a spice formula that flavors your product the way your trade likes it best. Then we'll insure uniformity of flavor by supplying a *uniform mix*. Remember, you pay no more for Mayer's Special Seasoning, compounded from the world's choicest spices. Write us!

## WE LEAD . . . . . others must FOLLOW!

# H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto. Canadian Plant: Windsor, Ontario

# Here's an Expert on Sausage Flavor...



**She's a housewife . . . one of millions who are self-made experts on sausage flavor. And she's the one you have to sell!**

● That's one of the reasons we say that Armour's Natural Casings will do a better job for you . . . their porous texture permits the great smoke penetration that means a finer, tastier sausage—bigger sales—every time. After all, it's the smoking process that gives so many sausages their distinctive, tangy flavor . . . has made them a favorite American dish. And natural casings insure your product that full-smoked goodness.

There are other reasons, too, why Armour's

Natural Casings are your logical choice. Being flexible, they cling tightly to the sausages, giving them a fresh, well-filled appearance at all times. They have the natural ability to keep your sausages juicy and appetizing. And the strict Armour standards of grading and processing are your guarantee of highest quality.

Give your next order to your local Armour Branch House. It's a sound step in the right direction—toward better sausage and bigger sales.

## ARMOUR'S NATURAL CASINGS

ARMOUR and COMPANY • CHICAGO

# THE NATIONAL PROVISIONER

DECEMBER 17, 1938

*The Magazine of the Meat  
Packing and Allied Industries*

## Cold Storage Plant Design

**I**NNOVATIONS in design and construction—some of which will be of great interest to packers and meat plant engineers for possible application in cooler sections of packinghouses—feature addition to plant of Manitoba Cold Storage Co., Ltd., Winnipeg, Canada. This addition was erected to increase accommodations for low temperature storage and to provide adequate facilities for quick freezing of foodstuffs.

Due to the seasonal aspects of the cold storage business—in which low temperature storage requirements alternate more or less with high temperature storage needs—it was necessary to provide facilities for additional high temperature storage space in the new building. Space required for this purpose is over and above that allotted for high temperature storage in basement. No temperatures below freezing will be carried in the latter area.

The problem was to make low temperature space on upper floors available for high temperature storage as well. This meant a drastic departure

### Unique Features of Canadian Plant Which are Applicable To Packinghouse Coolers

By R. J. McLAREN

from the general practice of cold storage building design and construction, in which one section is constructed for and assigned solely to high temperature storage and one section is planned solely for low or freezing temperatures.

#### Radical Change in Design

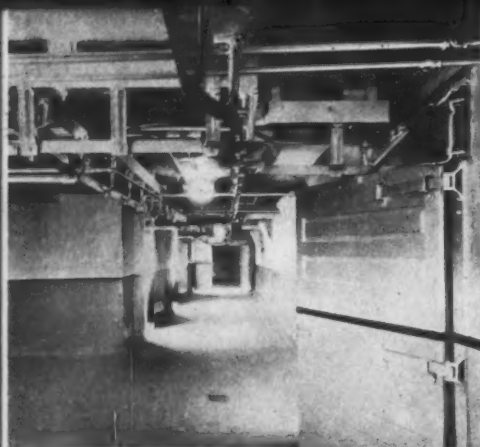
Warehouse operators recognize the disadvantages of the old arrangement, because of the fluctuations in demand for cold storage space. Rarely, if ever, can both low and high temperature sections be occupied to full capacity at the same time. This is due to the alternating of low and high temperature seasons and volume of commodities available.

In the improvement described here, all storage

#### MORE THAN THREE MILLION CUBIC FEET OF STORAGE SPACE

Addition to plant of Manitoba Cold Storage Co., Winnipeg, Can., is three stories high and rests on foundations capable of supporting seven additional floors. Outside wall columns are exposed and wall beams set back sufficiently to allow spandrel brick walls between columns to be built continuous from top to bottom.





#### AIR LOCKS

Entrances to all storage rooms are protected by air locks. Vestibule type Jamison cooler doors are installed in the plant's quick freezing department.

space above the basement has been made available for either type of storage at any time. To do this it was necessary to isolate each floor and room, and to provide refrigeration facilities for any required use and temperature. Therefore, each storage room, approximately 3,000 sq. ft. in area, is insulated and refrigerated as a unit.

#### Refrigerating Methods

Direct expansion ammonia coils are used for quick freezing. Low temperature brine coils are used for low temperature storage, and high temperature brine coils are used for high temperature storage.

Because of the convertible feature of the rooms no flat coils over entire ceiling area have been used, as is generally the practice in low temperature rooms. Refrigeration will be obtained through use of 'box coils' located directly above trucking alleyways. This overhead space, not usable for storage, is thus put to a very practical and profitable use, permitting higher piling of commodities in the storage area. This increase in capacity amounts to at least 10 per cent.

Defrosting of pipes and removal of snow and ice is a comparatively easy matter, the operation being confined to the alleyways and thus eliminating necessity of moving any stored goods, as is required when defrosting in a room having flat ceiling coils.

#### Handling and Shipping

New warehouse is located 75 ft. east of present 2,000,000 cu. ft. building and south of main line of the Canadian Pacific Railroad. West wall is diagonal, to conform to spur track radius from C. P. R. tracks, thus providing for spotting of two more cars than if built at a right angle.

Loading and unloading of cars is done through enclosed docks, one extending entire length of new warehouse and one located between two of the spurs. There are three spur tracks serving plant between the two buildings. A

fourth is located along entire length of enclosed dock on north side of present warehouse. Total spur track facilities now provide for the accommodation of 15 cars at one time.

Twenty automobile trucks can easily be accommodated at one time at loading platform, which extends entire length of east building wall. An overhead canopy projects from building wall over loading platform to protect trucks.

Elevators and stairs are centrally located in the building, equidistant from railroad dock and truck platform. Distribution of commodities through building is uniform, lengthy transfers being minimized.

#### Building Design and Construction

Construction is fireproof throughout. Wood piles were driven for foundations after excavation for basement was completed. These are capable of supporting a structure ten stories high. This type of foundation was adopted to avoid any possible complications from excessive water conditions which might occur in sinking of shafts for caissons.

Superstructure is of reinforced concrete, with double wall columns around entire outside perimeter and elevator and stair enclosure. Three stories and basement have been erected, leaving seven more stories to be added at some later time as required.

Floors have been designed as flat slabs for a live load of 250 lbs. per sq. ft. and were framed 8 in. below finished floor level to allow for placing of 5 in. of cork board insulation and a 3-in. reinforced finished concrete floor. Columns for the most part are octagonal, but have been varied to provide a straight line surface on partition lines. Partitions have not been placed on cen-

ter lines of columns, as is usually done, but have been carried along one face of columns. This allows for the use of valuable storage space between columns and very materially simplified erection of corkboard for segregation of storage rooms.

#### Wall and Floor Details

Outside wall columns are exposed to give a pleasing appearance. This is a far more practical form of construction for a building of this character than concealing columns behind a 4-in. facing of brick. Outside wall beams have been set back sufficiently to allow spandrel brick walls between columns to be built continuously from top to bottom.

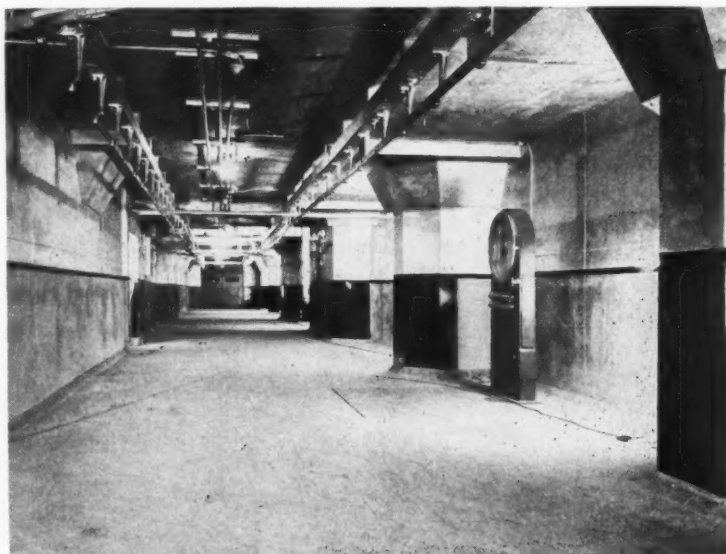
Packinghouse floor brick have been laid in all of trucking alleys and loading platforms. Rooms designated for products in barrels, fish cleaning and filleting and fish packing have also been paved with brick.

Angle iron guards protect all salient corners. Columns are protected by steel plates and steel guard rails have been laid on floors in trucking alleys and platforms to prevent damage to walls and partitions during the movement of trucks.

#### Cork Insulation Used

Forty carloads of pure corkboard insulation were required to insulate building properly and isolate storage rooms as individual storage spaces. A false roof was erected in view of future expansion, as well as to avoid the trouble customarily occasioned by applying roofing over cork laid directly on roof slabs.

Elevator penthouse was built several feet higher than necessary to support elevator machinery, in order that no



#### CONSTRUCTION OF MAIN TRUCKING ALLEY

This is located between railroad dock and truck loading platform. Note how partitions are carried along one side of columns rather than being placed on center line.



readjustment will be needed when extending this service to accommodate additional stories.

### Product Handling Facilities

Overhead meat rails have been installed throughout the building. These connect to rail system in present building. Rails parallel each other in all trucking alleys and loading docks and are provided with convenient cross-overs. Overhead rails parallel the box coils in storage rooms.

An overhead bridge above railroad spurs and between older and new buildings is the main transfer medium used to convey frozen meats from the freezers on third floor to low temperature storage rooms in new warehouse.

Two high-speed, self-leveling freight elevators have been installed. Each has a capacity of 8,000 lbs. Cars have been designed and built with overhead rails for transfer of meats. Shafts for future elevators have been temporarily floored at each level to provide a convenient storage space for warehouse trucks and materials.

Electric wiring has been run both in conduit and as open wiring. Conduit has been used in all areas having a uniform or outside temperature. Open wiring is installed in all storage rooms to avoid trouble from condensation and moisture attendant on change from high to low temperature and vice-versa. Light circuits in storage rooms parallel box coils to provide light in trucking alleys.

### Refrigerating Equipment

Refrigeration for the new warehouse is supplied by equipment located in the engine room of the older building, consisting of one 300-ton, one 200-ton and one 100-ton compressor. These are supplemented by two 50-ton vertical, high speed "boosters" used for quick freezing of products.

Mains have been extended to the elevator enclosure of new warehouse where a pipe shaft, 3 ft. by 10 ft., has been provided for all pipe risers supplying the different rooms. All controls and shut-offs are thus centrally and conveniently located, making it an easy matter for the operating engineer to make inspections and repairs. Access doors on each floor level are kept locked, obviating the possibility of tampering by unknowing persons and preventing damage to pipe covering.

Special attention has been given to the quick freezing department. This is located on north half of first floor, and consists of a receiving cooler, quick freezing room and boxing and packing room.

### Freezing Methods and Capacity

Commodities to be frozen will be prepared in receiving cooler for transfer to quick freezing room. Quick freezing room consists of six fully-enclosed cabinets designed to accommodate such products as fruits, poultry and boneless

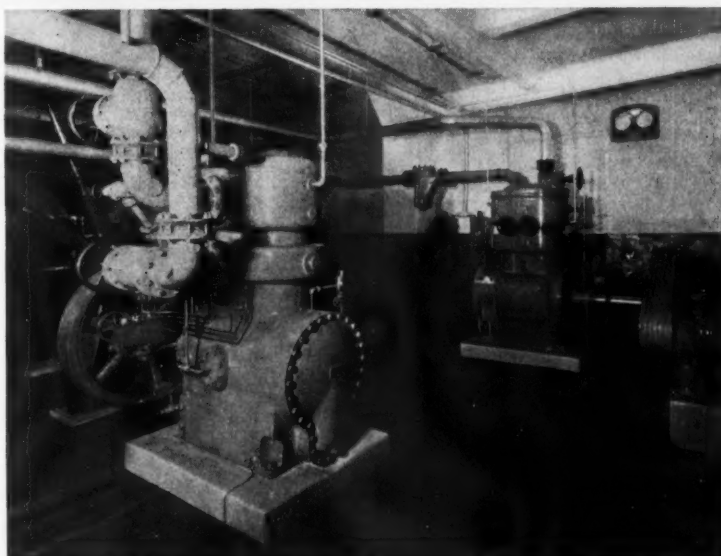
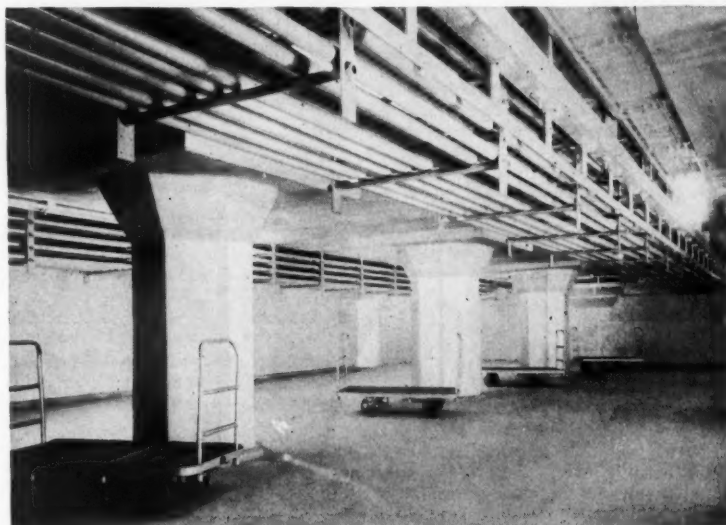
meats in boxes, as well as fish in flat pans. Two blowers in each cabinet circulate air at proper velocity through a carefully-designed duct system to cover uniformly the product which is being frozen.

Two-inch, continuously-welded pipe coils, operating on the flooded system, with accumulators and float controls located on floor directly above, produce a temperature of minus 50 degs. F. These cabinets are capable of freezing 150,000 lbs. of fish every 24 hours. Provisions have also been made so that fish and other products can be frozen

at the same time without any contamination by fish odors.

Refrigerating system is welded throughout, with exception of supply and return valve controls to box coils. Flanges have been used to make connections to these. Conditioned air and humidity control is furnished for egg storage rooms. Thermographs, with seven-day recording charts, are installed for each room to give accurate records of the temperatures at all times.

Corkboard insulation was used throughout, in 2-in. and 3-in. thick-



TYPICAL STORAGE AND ENGINE ROOMS

Top.—Storage room has an area of 3,000 sq. ft. Refrigerating coils are of box type and are placed over trucking aisles rather than over storage area. This permits higher piling of commodities and at the same time simplifies the defrosting operation.

Bottom.—Refrigeration is supplied by one 300-ton, one 200-ton and one 100-ton compressor, supplemented by two Frick 50-ton vertical, high-speed boosters used for quick freezing.

nesses. Double wall columns around entire building and slots in floor slabs make it possible to envelop entire building with insulation and isolate exterior walls from the outside. Cork laid on roof slab completes the isolation.

To use each room for a dual purpose two layers of corkboard were applied to each floor slab, and the corkboard was erected around the columns from floor cork to underside of column caps. Column caps were shouldered at intersection with columns to facilitate erection of cork and obtain a more finished job.

All partitions are of corkboard, extending from floor cork along faces of columns to ceilings. At intersections with ceilings a 4-ft. wide equalizing band of two layers of corkboard was erected. Building forms were dropped for one layer of cork for these bands, which were placed before concrete was poured. Second layer of corkboard was installed in hot asphalt after forms were stripped. All of the corkboard insulation was installed in hot asphalt and reinforced with hickory skewers.

### Insulation Protection

A leveling coat of plaster was applied to all exterior and interior brick walls, and two applications of a waterproof bonding material were applied to all vertical wall and column surfaces before corkboard was erected.

All vertical cork surfaces are protected with two coats of cement plaster finished smooth with a steel trowel. Ceilings, column drop-heads and caps, where insulated with cork, are finished with emulsified asphalt, trowelled on. A smooth, straight finish has been obtained at all corners by application of galvanized corner beads before plastering was begun.

Cooler doors are insulated with 6 in. of pure corkboard, have three hinges per door and are protected on opposite face from hinges with 1/2-in. galvanized plate over entire face of door. These are supported by wood bucks anchored to ceilings and fitted into specially designed cast-iron door sills.

Entrances into all storage rooms are protected by air locks, and in addition vestibule type cooler doors have been installed in quick freezing department

### ELEVATOR VESTIBULE

Two high-speed, self-leveling elevators are installed for transferring product between floors. Each has a capacity of 8,000 lbs.



### MAIN LOADING DOCK HAS AMPLE LOADING FACILITIES

Railroad tracks are on both sides. Fifteen cars and 20 motor trucks can be loaded at one time. Note protection given to walls against damage by trucks.

located on first floor of the building.

Men's locker and dressing room, located on second floor of connecting building between old and new warehouses, has been completely insulated in floor, walls and ceiling. This was done to guarantee comfortable quarters for warehouse employees during the severe cold weather experienced in Winnipeg. A special drying room for cold, damp clothing has been installed as an additional convenience.

All walls, columns and ceilings throughout entire warehouse have been painted with aluminum paint. All metal work is galvanized, including bolts, hangers, tracking, switches, etc.

With the completion of this addition, the Manitoba Cold Storage Co., Ltd., now has over 3,000,000 cu. ft. of cold storage space available.

W. A. Black, president of the firm, has been associated with the company since 1903 and has been active in the milling and livestock industries of the West for many years.

Complete plans were prepared in Winnipeg and construction was supervised by R. J. McLaren, architect, Chicago, associated with Northwood & Chivers, architects, Winnipeg. Carter-Halls-Aldinger Co., Ltd., Winnipeg, were the general contractors.

### Equipment Supplied

Among those who supplied materials and equipment for the new addition are the following:

**Corkboard.**—Armstrong Cork & Insulation Co. and Canadian Cork Co.; erected by Armstrong.

**Track and Vestibule Freezer Doors.**—Jamison doors supplied by Sherwin-Gillett Co.

**Standard Freezer Doors.**—Eureka Refrigerator Co., Ltd.

**Pipe Coils and Mains.**—Page-Hersey Tubes, Ltd.

**Booster Compressors.**—Frick Co.

**Floor Brick.**—Streator Brick Co.

**Paint.**—Sherwin Williams Co.

### WALLACE BOOSTS FARM PROGRAM

The present national farm program more nearly meets the nation's requirements than any other program that has ever been suggested, Secretary of Agriculture Henry A. Wallace states in his 1938 annual report, issued this week. The report surveys sources of the agricultural maladjustment, shows its connection with urban employment and buying power at home and abroad, analyzes disparity between farm production capacity and the available market, and declares that prevailing conditions necessitate governmental action for proper solution.

In the sections of the report dealing with farm production, prices and income in 1938, Secretary Wallace predicts that the cash farm income will show a gradual increase as the 1938-39 marketing season advances. There probably will be proportionately more improvement in the farm income, he says, than in the farm price level.

Cash farm income with government payments to farmers in 1938 may be about \$1,000,000,000 less than the corresponding grand total of \$8,600,000,000 in 1937. Nevertheless the total will be greater by about \$3,250,000,000 or 75 per cent than the cash income received by farmers in 1932.



*When? How? Why? . . .*

## SURVEY REVEALS PACKERS' TRUCK PAINTING PRACTICES

**T**HREE major considerations dictate meat truck painting policies. These are:

1. Desire for long life and low repainting and cleaning costs.
2. Unusual eye-appeal and attention-getting value.
3. Greater advertising for firm and products by use of colors and designs standard for company wrappers, packages and labels.

### Publicity Values

While low maintenance and cleaning costs are important considerations, ability of the truck to impress the public and create a favorable attitude toward the firm and its products are required at any cost.

The following comments on packers' truck painting policies are by no means an attempt to cover completely this important and technical subject, but rather to pass on briefly the ideas of various delivery superintendents on certain phases of truck painting. There is some difference of opinion among these men, it will be noted, leading to the thought that local conditions in each instance influence practices and results.

### Painting Methods

In conducting this investigation, delivery superintendents were asked the following questions:

- 1.—What dictates your truck painting policy?
- 2.—How often are trucks repainted?
- 3.—What type of protective coating (paint, enamel, lacquers, etc.) is favored?
- 4.—What steps are taken to keep the paint job in good condition and lengthen its life?
- 5.—Do you use high light reflecting paints for refrigerated trucks?
- 6.—What steps do you take to repair damage to a paint job?

### Opinions of Executives

Answer to the first question is covered above. Packers who place eye appeal and attention getting values above low repainting and maintenance costs were in the majority. These are interested, of course, in holding repainting costs to a low figure, but whenever it is a question of repainting or permitting appearance of vehicles to deteriorate the matter of cost is usually not considered.

Many packers who place economy in

truck upkeep first argue that this does not mean that they delay repainting when it is needed to save a comparatively small sum. Some paints, they say, wear better than others. Holding repainting cost to a low figure, therefore, mainly involves the use of these more durable paints and proper care.

The fact that the more durable paints—that is, those that fade least during a

certain period—are found mostly in the more sober and darker shades does not seriously complicate the problem of securing high attention value in a paint job, they point out. Tans, browns, greens, blues and aluminum can be used in combinations just as pleasing and striking as can be obtained with brighter and more flashy but less wearable shades. If this were not so, some of the delivery superintendents said, they would favor the use of brighter shades regardless of the effects on painting and maintenance costs.

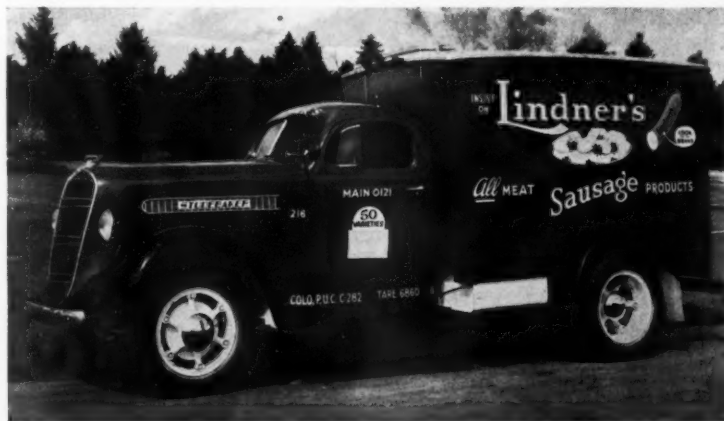
### Paints Favored for Trucks

While most of the delivery superintendents questioned regard the darker shades of tans and browns as less liable to fade noticeably within a short time, others consider some of the blues, greens and reds as entirely satisfactory,



### WHITE POPULAR FOR PACKER TRUCKS

Trucks painted white convey an impression of cleanliness and provide an excellent background for emphasizing firm name and trade mark. The fact that light colors show dust, dirt and soil more than darker shades, and are more difficult to clean, has not diminished their popularity with packers for use on trucks.



### EYE APPEAL WITH DARK COLORS

Darker shades, as a rule, stand up better on a delivery truck body than the lighter and more flashy colors, and their use aids in reducing repainting and cleaning costs. Eye catching paint jobs can be secured with darker shades, delivery superintendents say, by the proper selection and combination of shades.



but it was generally agreed, that the lighter shades "chalk" more quickly than the darker ones, though this characteristic was not considered particularly objectionable. A color that contains a white pigment generally shows the first evidence of chalking.

Greens, tans, browns and gray shades show dirt, mud and soil least, most of those questioned agreed, while black and blues are generally regarded as being least satisfactory in this respect.

Repainting is invariably done when, in the opinion of the delivery superintendent, this is required. In no case was it reported that repainting is done on schedule, and it was unanimously agreed that such a policy would be unsatisfactory. No two paint jobs stand up equally well, it was said.

### Protecting the Paint Job

There was considerable difference of opinion as to the best type of protective coating to use on trucks. A considerable number of delivery superintendents favor and are using the synthetic type enamels, particularly of the hard baked type, and report very satisfactory results with them. This type of product is more durable than paint, maintains its gloss and brightness over long periods and cleans better and easier, it was said.

In this connection it was pointed out, however, that some brands of lacquers have been much improved and stand up very well on truck bodies. A few delivery superintendents still favor paint over any other product, giving as their reasons satisfactory life, cheapness and ease of application. A few delivery superintendents emphasized the fact however, that labor comprises the major expense of a paint job, regardless of the type of paint, lacquer or enamel used, and that the saving to be made by using cheaper material is unimportant.

A coat of wax periodically is considered worth while by the majority of delivery superintendents as a means of protecting a truck paint job and making cleaning easier. The usual practice is to apply the wax when the evidence indicates it is needed. A few wax bodies at regular intervals, usually every six months.

Those delivery superintendents who do not believe in waxing gave as their reason the difficulty of overseeing the job and the probability that portions of the body will not be adequately covered. A few superintendents prefer to apply a coat of varnish because it protects better, they say, against all conditions that cause deterioration of a paint job.

### Use of Light Reflecting Paint

The idea is held by some superintendents that a high light reflecting paint on refrigerated bodies is very helpful in aiding maintenance of temperatures and reducing refrigerating cost. The majority seem to have come to believe, however, that with highly effective insulants available today and the efficient refrigerating systems being used, heat transfer through truck bodies is not a matter

for any serious concern. Most insulated trucks, therefore, are now painted no differently from vehicles not equipped to carry products under refrigeration.

Aluminum paint is commonly applied to refrigerated truck roofs. In selecting this paint for this location most delivery superintendents are influenced quite as much by appearance and the efficiency of this paint as a protective medium as by its ability to reflect light.

### Repairing Paint Damage

There was general agreement on the last question—"What is the policy with respect to damage to a paint job?" Any damage that extends through the paint to the surface beneath should be repaired at once, for unless the metal is protected deterioration will be rapid and the damage will spread.

Methods of repairing damage to paint are dictated by the extent of the damage. Small scratches usually are touched up with a brush. If paint has been removed or damaged over a considerable area repairs are made most satisfactorily with a spray gun.

Some of the larger packers maintain paint shops. In most cases, however, it was reported more satisfactory and economical to have repainting and re-touching done in a commercial shop.

Delivery superintendents' ideas on painting trucks to get attention and efficiently advertise the firm and its products will be reviewed in a future issue of THE NATIONAL PROVISIONER.

### TRUCK FUEL COSTS

Covering a grand total of more than 95,000 miles with loads averaging 6,000 lbs., 18 Ford V-8 134-in. wheelbase cab-over-engine trucks obtained fuel mileages ranging up to 13½ miles per gallon in long distance economy test runs held recently in various parts of the country, according to reports to the home offices of the Ford Motor Co. The runs were held under the direction of Ford branches.

The highest fuel mileage of 13½ miles per gallon was obtained on an economy run held by the Oklahoma City branch. The lowest, 8.7 miles to the gallon, was recorded on an economy run through a thickly populated area in the East.

However, 78,000 of the 95,000 miles were averaged at better than 11 miles to the gallon. Only 17,500 miles were operated at an average of less than 10 miles to the gallon.

Highest average speed, 43 miles an hour, was maintained on a run staged by the Dallas branch. Lowest average speed, 25.4 miles an hour, was recorded in the mountainous area in Pittsburgh branch territory.

Tally sheets maintained on all runs revealed that no oil was added between changes for the entire 95,000 miles. All units participating in the runs were standard in every respect. Most of them were equipped with stake bodies.

### ICC AND PACKER TRUCKS

Proceedings on the extent of the power of the Interstate Commerce Commission over employees of private motor truck operators should wait until the commission has determined whether or not there is any need for its jurisdiction over such operations, the National Council of Private Motor Truck Operators pointed out in a brief filed with the ICC last week.

Acting on behalf of truck operators whose transportation is incidental to transaction of their business, such as meat packers, wholesale grocers, chain stores, bakers, etc., the council asked that current proceedings in Ex Parte MC 28 be discontinued for private carriers, and also asked postponement of the jurisdiction case, Ex Parte MC 3, from January 9 to February 15. The council represents owners of more than 200,000 trucks used in connection with the meat packing, baking, petroleum and other industries.

The council stated in its brief that it had been organized recently and needed more time for preparation of material in connection with the jurisdiction case.

### MEAT INDUSTRY IN OHIO

"Although the meat packing industry in Ohio produces more than 800,000,000 lbs. of meat annually, with an estimated plant value of more than \$100,000,000, the people of Ohio consume approximately 15 per cent more meat than the state produces," Howard C. Greer, director of the department of marketing of the Institute of American Meat Packers, told members of the Optimist Club at a meeting in Dayton, Ohio, recently.

A city like Dayton, the speaker said, consumes 30,000,000 lbs. of meat in a year, which is nearly 100,000 lbs. a day. This enormous supply is made available in quantity and variety wanted by people in Dayton and elsewhere, through the unfailing service of the meat packing industry with its hundreds of meat packing plants throughout the country.

"In value of output, the meat packing industry ranks seventh among all manufacturing industries in the state, and Ohio ranks as the seventh largest meat packing state in the country," Mr. Greer stated. "The latest census figures, those for 1935, show that there are 128 meat packing plants in Ohio, employing about 5,000 workers and paying out about \$6,500,000 in wages each year. The investment in the meat packing industry in Ohio is estimated to be approximately \$50,000,000."

Live stock producers in Ohio received approximately \$123,000,000 from the sale of meat animals to the meat packing industry last year, Mr. Greer said, quoting government figures. Farm income in Ohio from the sale of cattle and calves was about \$41,000,000 in 1937; from hogs, \$74,000,000, and from sheep and lambs, \$8,000,000.



# Take Stock of Your Hauling Problems ...Then Turn Them Over to International



The Skipworth Packing Co., Springfield, Ohio, has this  $\frac{3}{4}$  to 1-ton International Model D-15 Truck on its routes. The body is insulated. Ice is carried in it and fan equipment circulates the air.

You owe it to yourself and your business to investigate International Trucks. Their *design, quality construction, performance, economy, and after-sale service* are everything you expect in trucks for your work. And the wide acceptance of Internationals in every business is the best assurance of their ability to solve your hauling problems.

Thirty-three years of truck-building are concentrated in International Trucks. Sound ALL-TRUCK construction in every model

of the complete International line insures low operating costs. And from lowered costs come increased profits *plus the prestige* of Internationals.

The nearby International dealer or Company-owned branch will give you complete information and a demonstration any time you say. In this complete line, ranging from Half-Ton units to powerful Six-Wheelers, you will find the sizes exactly suited for your hauling requirements. Write us for catalogs.

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★ Improve your profit by improving the keeping quality of your perishables and semi-perishables with AVENEX paper. For Glassine, Parchment and Grease-proof that has been treated with AVENEX, (a remarkable, pure food ingredient), retards oxidation which is a major cause of rancidity and off-flavors.

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## RATH REPORTS RECORD SALES

### Net Results Aided By Plant Modernization

**S**ALES of Rath Packing Co. during the fiscal year ended October 29, 1938, were the largest in the history of the company, totaling \$47,920,091.45. This was an increase of 7.8 per cent over those of the preceding year. Tonnage increased 63,682,670 lb s. Number of animals slaughtered totaled 1,601,671 head, an increase of 21.4 per cent over 1937.

Net profit after depreciation, obsolescence and taxes amounted to \$1,334,443.09. Surplus on October 31, 1937, was \$1,787,104.42. After adding net profit for 1938 and deducting dividends of \$648,443.52 and other expenses, the surplus of the company on October 29, 1938, was \$2,469,743.99.

Current assets of the company totaling \$7,065,222.83, included product inventories of \$2,469,872.52, cash on hand and in banks of \$1,753,213.99 and notes and accounts receivable, \$2,025,663.98. Fixed assets were valued at \$4,430,085.13. Current liabilities totaled \$737,082.73. A reserve of \$964,991.49 is carried for undetermined liability arising from processing taxes. Capital stock and surplus at the close of the fiscal year totaled \$8,469,743.99.

### Provision for Expansion

The company has issued the total amount of the 5 per cent preferred stock authorized, making total capital stock \$6,000,000, half of which is in 5 per cent preferred and half in common stock. A sinking fund of 10-year 4 per cent debentures totaling \$1,500,000 was sold to a leading insurance company during the year. The debentures, due June 1, 1948, provide for a sinking fund at the rate of \$75,000 annually, with the privilege of retiring any part of the unpaid amount at any time by giving proper notice. Proceeds of this sale will be used in carrying on the building and expansion program which has been a continuing policy of the company, and which has contributed through savings in operating costs to the excellent net showing which the firm has made from year to year.

In his letter to stockholders president



J. W. RATH

John W. Rath stated that "the business had shown a healthy growth attributable to improved plant facilities, refinement in processing and better merchandising." During the year major improvements were made in the livestock department, which when completed will consist of a new four story concrete hog house, scale house and office building and new additional yards. "These new facilities and accommodations for sellers of livestock will be equal to those in any plant," president Rath declared.

### Other Projects Planned

Another project for which plans have been adopted is the completion of one of the buildings to be used for expansion of processing departments, particularly sausage, canned meats and bacon, which have outgrown their present accommodations, also for additional freezer and storage space. Five more stories will be added to the present building.

Income and surplus statements for the 52 weeks ended October 29, 1938, were as follows:

#### INCOME STATEMENT

Sales, less discounts, returns, allowances, etc.	\$47,920,091.45
Deduct: Cost of sales, selling, delivery, general and administrative expenses	45,924,814.80
Operating profit	\$1,995,276.65
Other income	28,811.61
	\$2,024,088.26
Deduct: Depreciation and obsolescence	\$339,691.72
Interest and exchange paid, including amortization of expense on debenture issue	49,153.45
	388,845.17
Profit before income tax provisions	\$1,635,243.09
Deduct: Provision for federal and state income taxes—	
Income tax	\$250,300.00
Surplus on undistributed profits	50,500.00
	300,800.00
Net profit to surplus	\$1,334,443.09

#### SURPLUS STATEMENT

Surplus—October 31, 1937:	
Paid-in surplus	\$510,000.00
Earned surplus	1,277,104.42
Total	\$1,787,104.42
Add: Profit for fiscal year ended Oct. 29, 1938	1,334,443.09
Balance	\$3,121,547.51
Deduct: Dividends declared—	
Cash dividends on preferred	\$148,447.04
Cash dividends on common	499,996.48
Total dividends	\$648,443.52
Expenses of capital stock issue	3,360.00
	651,803.52
Surplus—October 29, 1938:	
Paid-in surplus	\$510,000.00
Earned surplus	1,959,743.99
	\$2,469,743.99

Officers of the company are J. W. Rath, president; R. A. Rath, vice-president; Howard H. Rath, treasurer; A. D. Donnell, secretary. Directors are J. W. Rath, R. A. Rath, Howard H. Rath, A. D. Donnell, Geo. E. Rath, James M. Graham and Ray S. Paul.

# STOP SHRINKAGE LOSSES IN YOUR SLICED BACON

It is no longer necessary to *sharp* freeze bacon. With the U. S. Heavy Duty Bacon Slicer, the ideal temperature of bacon is 32 to 35 degrees F. This means that your loss from shrinkage will drop—that bacon will retain its natural color and “bloom”

—that fat will not separate from the lean—that slices will not crack when they are folded into packages. And, you will find it a better and much healthier working temperature for all of your bacon room employees.

The U. S. is a flexible unit. Packers with bacon outputs ranging all the way from 150 to 6000 pounds per hour, will find it a profitable installation. Some of the larger establishments have two, three or as many as eight of these units.

Made by the originators of slicing machines, the U. S. Heavy Duty is the fastest, most efficient and most economical method of sanitary bacon slicing.

## SLICE BACON ON THE BIAS

By using a simple attachment (an exclusive feature on the U. S. Heavy Duty) you can slice thin “skippy” bellies on the slant, increasing the width of slices approximately 45%.

## BACON—DRIED BEEF UNIT

An interesting combination machine, designed especially for small space. Changes instantly from slicing bacon any thickness to slicing dried beef  $\frac{1}{4}$ " at a speed of 400 slices per minute. All slices neatly stacked for easy wrapping. Ruggedly built for continuous use.

Hundreds of U. S. Heavy Duty Units are in use by packers, large and small, throughout the country. The operation of any U. S. is very interesting to watch, and it naturally follows that these modernized Bacon Slicing Rooms are places of interest to which visitors are always taken.

## SEND FOR CATALOG

Successful performance records of U. S. Units now in use by progressive packers, together with catalog on modern slicing equipment will be sent on request to U. S. Slicing Machine Co., La Porte, Ind.



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If you contemplate a Christmas gift to anyone engaged in any way in the Sausage Industry, you could not make a better selection than

### "Sausage and Meat Specialties"

This new book presents the best of modern sausage practice, tested formulas for sausage and specialty products of all kinds, with complete manufacturing and operating information. Compiled by THE NATIONAL PROVISIONER, in cooperation with leading sausage experts in the field, "Sausage and Meat Specialties" is the first work of its kind on this important subject.

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*The price is \$5.00 postpaid.*

## THE NATIONAL PROVISIONER

407 S. Dearborn St.

Chicago, Ill.



# PROCESSING POINTS *for the trade*

## Curing Wiltshires

An Eastern packer wants to know the standards for Wiltshire sides and how they should be cured. He writes:

Editor THE NATIONAL PROVISIONER:

We should like to know how sides for Wiltshires are chosen and how they are cut and cured.

Wiltshire sides are made primarily for export to the United Kingdom. They come from choice, lean bacon hogs and are selected especially for thickness of lean meat with a light even covering of fat, which does not exceed 1½ in. thick at the shoulder in the best grades. Selection for fat limits should be made on the killing floor. The sides average 40 to 70 lbs. and usually weigh from 50 to 60 lbs.

The sides should be evenly singed on the killing floor, but not burned, as the skin will crack in cure if over-singed. The skin, when properly singed, should be a light golden brown and tender enough to be readily punctured with a toothpick.

Following are the Chicago Board of Trade specifications for Wiltshire sides:

"Wiltshire sides shall be made from nice smooth selected hogs. The shoulder, side and ham are left together in one piece. The foreleg to be cut off at, or above, the knee joint and the hind leg at, or above, the hock joint. The shoulder ribs, neck bone, backbone, aitch bone, skirt and loose fat to be removed. The breast bone to be sawed, or cut down even with the face of the side. Neatly trimmed on the belly and squared on the neck."

On barrow hogs the belly is trimmed just enough to remove rough edges. This also applies to clear sows; seedy sows are not considered suitable for Wiltshires, but if there is only an indication of seed they can be used for second grade by trimming seedless.

## Dry Salt Cure

Wiltshires shipped from the United States for the English trade are usually dry salt cured, with the following pumping schedule:

- 3 strokes in the shoulder
- 3 strokes in the loin
- 4 strokes in the ham

two ounces of pickle being injected with each stroke.

If the sides are dry salt cured, 5 to 6 lbs. of salt are used per 100 lbs. of meat, if the meats are not to be overhauled. If they are overhauled, 3 to 4½ lbs. of salt per 100 lbs. of meat is used at the first salting and 3 lbs. on overhauling. Some curers add 6 oz. of saltpeter to the salt and some use also

a small amount of sugar in the cure.

After the sides are properly salted they are piled with the flesh side up and skin side down, being packed closely to exclude air as much as possible. Fine salt is sprinkled over each layer before the next is added.

## Sweet Pickle Cure

They are sometimes sweet pickle cured. If this is done they are pumped the same as for dry salt cure and then placed in the pickling vats, which are filled about two-thirds full. A mixture of salt and nitrate is sprinkled over the face of each side on the basis of 4 oz. of nitrate to each 100 lbs. of meat. The curing vat is then filled with 72 deg. pickle. Sides are overhauled every 7 days. Wiltshires of 65-lb. average and down should be taken out of cure at 16 to 18 days and the 65-lb. average and up at 16 to 21 days. It is preferable to pull Wiltshires at 2 or 3 days under the maximum cured age. This assures that the cure will be as mild as possible.

Canadian processors cure their Wiltshires in large vats. They are heavily pumped with 100 deg. salometer brine containing 10 lbs. saltpeter per 100 gals. of pickle. Sides are injected with 5½ to 6 per cent of their weight in pickle. Two ounces of a salt-nitrate mixture

are placed in blade bone pocket and about 1 lb. salt is sprinkled lightly over each side. The sides are covered with full strength pickle containing nitrate and are not overhauled but are taken from cure after 7 days, wiped, graded and stacked to drain and dry for 72 hours. Heavy Wiltshires are repumped after removal from curing vat.

## DARK CUTTING VEAL

A Midwestern packer complains that veal he handles cuts too dark. He writes:

Editor THE NATIONAL PROVISIONER:

Would shrouding veal carcasses lighten the color of the meat? We have had complaints about ours cutting too dark.

Shrouding produces a carcass with a light surface color and prevents darkening and drying out in the same way as leaving the skin on. However, it would not affect color of the meat, which, if dark, indicates that animals being handled by the inquirer fall in the calf rather than the veal class. If calves are properly stuck and bled for at least 6 minutes, the color does not come from incomplete bleeding.

The flesh of veal carcasses is fine in texture and light pinkish brown in color. There is little or no intermixture of fat through the lean, even in carcasses from highly finished vealers. There may be, and usually is, some fat along muscle seams and connective tissue. Interior fats are found in crotch, around the kidney and along breast bones. Exterior fat is relatively thin and light. Bones of veal carcasses are soft and red and are easily cut or sawed without splintering.

Veal carcasses range in weight between 50 and 150 lbs. when skinned. Most of them are from dairy breeds and represent animals from 3 to 6 weeks old at the time of slaughter. However, they may be as old as 12 to 14 weeks and as young as a few days.

Calf carcasses are from more mature animals which have passed beyond the veal stage but have not yet taken on all beef characteristics. Receipts of calves are heaviest from June to November and are largely of the beef type. Flesh of the calf is firmer and coarser in texture than in the veal, its grain is more pronounced and its color is a deeper red, inclining to a brownish tinge. Characteristic baby fat of veal is replaced by a firmer fat which, though white, often has a yellowish tinge. Bones are larger, whiter and stronger. Calf carcasses range in weight from 100 to 350 lbs. with the skin off. Calves are usually from 3 to 6 months of age at the time of slaughter.

## FANCY BRAUNSCHWEIGER

Braunschweiger of fine flavor, good texture, which will cut well and keep its appearance both inside and out, is popular with retailers and consumers.

Many packers and sausage manufacturers are satisfied with their Braunschweiger, while others are not enjoying as wide trade as they should have. Some have a satisfactory formula, but do not get good results in the appearance of their product. *This is due to faults in handling.*

Formula and instructions for making a very good smoked liver sausage, or Braunschweiger, may be secured by subscribers by sending the attached coupon with 15c in stamps.

THE NATIONAL PROVISIONER,  
407 So. Dearborn St., Chicago, Ill.

Please send me instructions on Braunschweiger or smoked liver sausage.

Name .....

Street .....

City .....

(Enclosed find 15c in stamps.)

# BUYER'S GUIDE

## *to new machinery, equipment and supplies*

### NEW TYPE LOCKER SYSTEM

A novel type of cold storage locker system, which can be installed in the back room of many meat and grocery stores, it is said, is being marketed by the Armstrong Cork Co., Lancaster, Pa. Revolutionary in design and operation, the system is expected to make cold storage lockers available to the great mass of consumers.

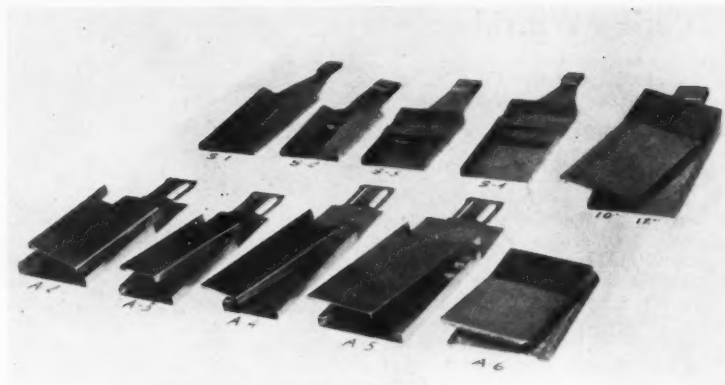
In this system, known as the "Polar Chest Locker System," no refrigerated space is used for aisles or overhead coils. Customers have access to their lockers in a room of normal temperature. Lockers are out of sight below the floor level and are raised as needed.

It is pointed out that the new system opens the way for installation of locker storage in downtown shopping districts, enabling the housewife to obtain her fruits and vegetables out of season and to buy her meats and grocery supplies at one stop. The system is protected by patent applications. All equipment required to install the system will be supplied by Armstrong Cork Co. except refrigerating machinery.



### DISAPPEARS WHEN NOT IN USE

A new refrigerated cold storage locker system has lockers under floor and requires no refrigerated space for aisles and coils. Lockers are raised by an electric hoist to position most convenient for locker patron.



### THREE DESIGNS OF NEW KNIFE SCABBARDS

Types adopted by three of the larger packers to meet B. A. I. regulations in effect January 1, 1939. They are made of soft aluminum to prevent undue dulling of knives and to permit straightening if damaged. They are available in sizes to fit all types of knives used in the meat packing plant.

### KNIFE SCABBARD TYPES

Scabbards for knives and other instruments used by workers in federally inspected meat plants must be constructed of rust-resisting metal or other impervious material after January 1, 1939, according to a ruling by the U. S. Bureau of Animal Industry. Packers who have not yet provided such scabbards for their workers, therefore, should not delay doing so.

To meet B.A.I. requirements, a number of metal scabbards have been designed and are being offered to the industry. Some of these, while given B.A.I. approval, do not entirely meet practical requirements and, as pointed out by W. F. McClellan, safety director of Armour and Company, at the Operating Section meeting at the annual convention of the Institute of American Meat Packers, fail to hold the knife securely or to protect against cutting the hand reaching for a knife.

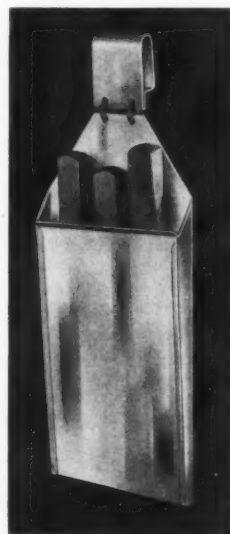
Types of scabbards adopted by three of the larger packers—Swift & Company, Armour and Company and Wilson & Co.—are shown in illustration at top of page. The Armour scabbards are at bottom and are designated as A-2, A-3, etc. The Swift scabbards are indicated as S-1, S-2, etc. Scabbard at extreme right of top row is of the type adopted by Wilson & Co. While there is considerable variation in detail among the scabbards, all of them incorporate the features prescribed by the B. A. I.

These scabbards are made of soft aluminum to prevent undue knife dulling and to permit them to be straightened if damaged. They are designed in sizes suitable for all kinds, shapes and

sizes of knives used in the meat packing plant, and are manufactured by the Aluminum Cooking Utensil Co. and may be obtained from the company or through the Institute of American Meat Packers.

Scabbard shown in the illustration at right was designed by the Globe Co., Chicago. It is also constructed of aluminum. The front, designed to provide complete protection against cutting fingers, is removable for easy cleaning. In use, scabbard hangs close to body.

Tapered design of this scabbard permits knives to be held firmly, yet quickly withdrawn for use with slight effort. Another interesting feature of the Globe scabbard is the small lip at top, facilitating entrance of knife into scabbard by providing a wider opening.

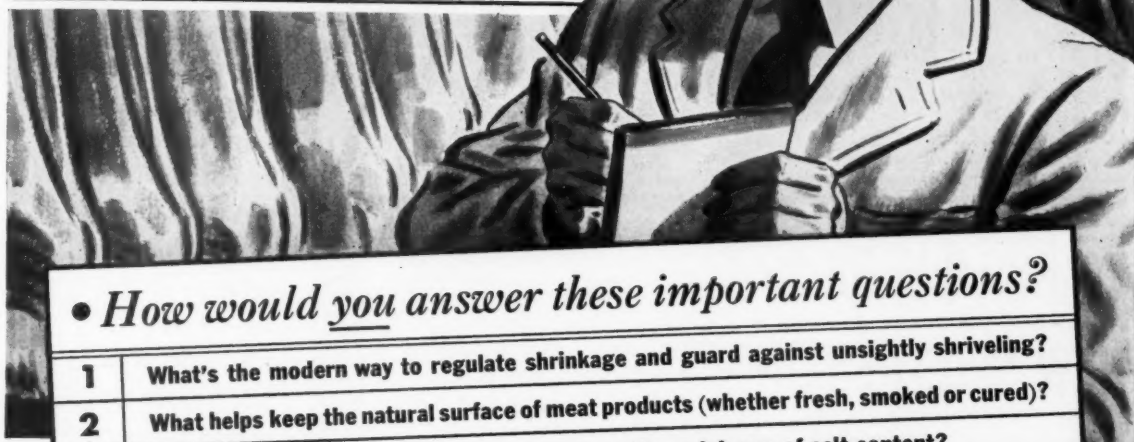


### FULL PROTECTION

In this type of scabbard no part of the knife blade is exposed. Front is removable for easy cleaning.

# HALF-MINUTE QUIZ

## for meat packers



• *How would you answer these important questions?*

- |   |                                                                                                                              |
|---|------------------------------------------------------------------------------------------------------------------------------|
| 1 | What's the modern way to regulate shrinkage and guard against unsightly shriveling?                                          |
| 2 | What helps keep the natural surface of meat products (whether fresh, smoked or cured)?                                       |
| 3 | How do you get mild flavor in cured meats, with a minimum of salt content?                                                   |
| 4 | What is it that helps to market meat products in sanitary consumer packages, and protects against loss of weight and flavor? |

## Don't answer yet . . . read here—

MRS. AMERICA knows what she wants. She prefers mild-flavored (not salty) hams; frankfurters that are firm, unwrinkled; steaks that are bright in color and tender; bacon sliced thin and sold in one-pound packages.

Today, meat packers must know how to fill these requirements. Meat flavors reach their peak within definite temperature limits in the curing or drying. *What are these limits?* Smoked or cured products must be chilled and packed under definite temperature conditions, to preserve the flavor, to regulate shrink and shrivel. *What are these conditions?*

Leading meat packers no longer guess at the answers. They have a system for measuring, recording and controlling ideal conditions in the packing plant. That system (and this is the

answer to the four questions above) is Taylor Control.

Taylor Instruments tell you exactly what's happening in the curing and chilling rooms. Their charts provide a permanent record which you can refer to from time to time—and at any time in the future. And once the ideal conditions are established, these instruments maintain them automatically, beyond the chance of human error.

\* \* \*

A Taylor Engineer will gladly show you how Taylor Control can be applied to your business—how it can pay for itself in improved quality—and in reduced costs through more efficient operation. Write Taylor Instrument Companies, Rochester, N.Y.

### Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE, FLOW  
and LEVEL INSTRUMENTS

### What's this?

It automatically keeps both wet and dry temperatures under exact control. It writes a continuous record of temperature and humidity maintained.



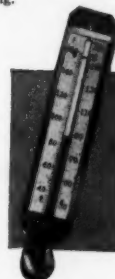
### And this?

It acts as a sentinel for your processing operations, tells you instantly when anything goes wrong.



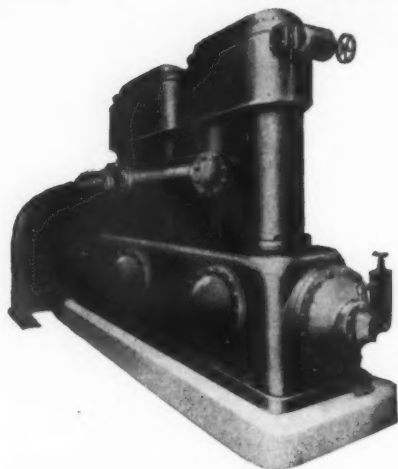
### And this?

It gives you really reliable information about temperatures. It's twice as easy to read as most instruments of its kind. Information about these and other instruments which are necessary to modern meat processing will be sent upon request.



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D-12



# REFRIGERATION and Air Conditioning

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 15

## Distributing Refrigeration

THE point has been reached in our study of packinghouse refrigeration when methods of conducting heat from coolers may be analyzed. For the present only common physical arrangements will be considered. These are popularly known as "low sides."

The simplest apparatus for removing heat is the direct expansion coil. It is constructed of 1½-in. or 2-in. standard weight steel pipe, usually in the form of the familiar trombone coil. This is the "back and forth" type. It may be of either screwed or welded construction, and may be mounted on brackets on walls or suspended from the ceiling. In mill constructed type coolers it is preferable to hang coils from angle iron brackets attached to ceiling, keeping walls and posts clear. Installed in any other manner, the coils keep walls and posts wet and hasten decay.

Coils are fabricated from either black or galvanized steel or wrought iron. First cost is always a factor in selection of material. If welded galvanized coils are fabricated the galvanizing is burned off during the welding process, generating a disagreeable gas and handicapping the work. Screwed joints are preferable, but unless exposed threads are metal sprayed or thoroughly painted after fabrication they will rust the same as black pipe.

### Coil Fittings

Metal or wood pans are suspended beneath coils so that drip from melting snow and ice is prevented from falling on edible products. Coils should be erected to facilitate cleaning in case defrosting cannot be done regularly.

Fittings used to make up direct expansion coils should be steel or semi-steel. If brine instead of ammonia is to be circulated, cast iron fittings can

be used, although they are not the most desirable since brine will gradually perforate them. Refrigerating coils are never painted, not only because paint retards heat transfer but also because paint will not stand up under repeated thawing and freezing. Pipe hangers should always be protected with two coats of good paint, especially where they join the building structure.

As explained in a previous lesson, liquid ammonia at condenser pressure is permitted to flow through expansion valve into direct expansion piping. The expansion valve has a beveled seat and disc, being constructed like a needle valve, so that flow is limited to very small quantities. The operator soon discovers just how far valve should be opened, opening being gauged by position of a certain spoke on the valve wheel. Some wheels are provided with a gauge which indicates amount of opening.

Temperature in a direct expansion coil will be proportional to back pressure. The system will function well when temperature of coil is 5 to 10 degs. F. colder than required room temperature. Heat in the room, which is in the air surrounding coil, flows naturally into liquid ammonia, causing it to boil. As warm air gives up its heat to the ammonia it is cooled, becomes heavy and drops to floor, pushing up warm air toward the cooling coil. Thus are the convection currents set up which carry heat to the ammonia.

### Air Circulation

The chilled air also comes into contact with the warmer walls of the room, product to be cooled, electric lights and other sources of heat. It picks up heat from these, rises to the coil and is again chilled.

Pipe coils should be installed, therefore, so as to promote a rapid circulation of air across coil surfaces. The primary reason for this is to distribute refrigeration evenly and maintain a uniform temperature throughout room. Baffles may be used to promote a slightly more rapid circulation of air, but they are seldom resorted to in packinghouses because, in case of coil leaks, baffles have to be taken down before leak can be definitely spotted and re-

paired. If coils are installed in a bunker loft, hot air ducts are baffled so that warm air does not short circuit coils but is made to pass through them. When all the warm air passes through coils, maximum cooling is obtained.

When liquid ammonia flows past the expansion valve a variable percentage of it—15 to 20 per cent—flashes into a gas, due to the lower pressure, and immediately cools remaining portion of liquid to corresponding back pressure in pipe. If back pressure is 25 lbs. and temperature of incoming liquid is 85 degs. F., ammonia cools itself to 10 degs., heat in the 85 deg. liquid being used to vaporize the 15 to 20 per cent of so-called "flash" gas. This action has been shrouded in more or less mystery because of the word "expansion." The expansion valve does not expand the liquid, but is merely a device for throttling flow. The term "expansion valve" is a misnomer; the device is actually a control valve.

This flash gas flows through refrigerating coil and back to compressor, picking up very little heat. Balance of liquid begins to boil, goes through latent heat stage and picks up about 500 B.t.u. per pound of liquid.

### Ammonia Flow to Coils

As long as expansion valve is open, liquid ammonia will continue to flow into coil at a constant rate, since valve is manually operated. When room is brought down to required temperature, valve must be pinched back to a point where heat input to coil just balances amount of heat being carried away by the ammonia gas.

This is a matter of good judgment or of good guesswork, inasmuch as it is impossible to see what is going on inside the pipes. If expansion valve is not operated carefully, coil becomes filled with ammonia or "flooded" and liquid ammonia goes over into suction line. This is a very serious condition. It not only is costly—refrigerating effect being lost—but may result in knocking out head of ammonia compressor.

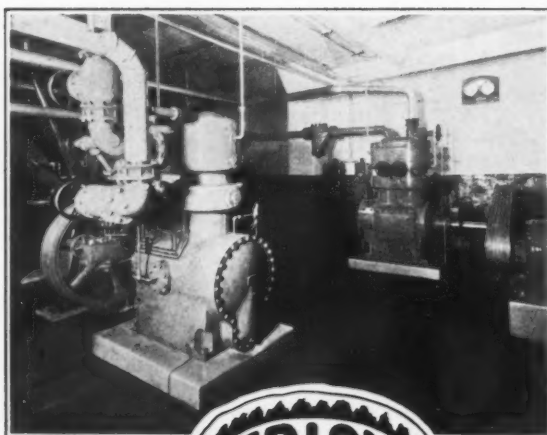
Direct expansion coils are made longer than brine coils so that all of the liquid ammonia will be evaporated into a gas and will have accomplished its full refrigerating effect before it leaves coil. Thus correct design of coils is very important. This matter will be discussed in detail in a later lesson.

Many automatic valves have been developed for controlling rate of feed to direct expansion coils and they are successful. Like all automatic apparatus, however, they must be properly maintained and checked frequently. Use

### QUESTION

(For the student to answer.)

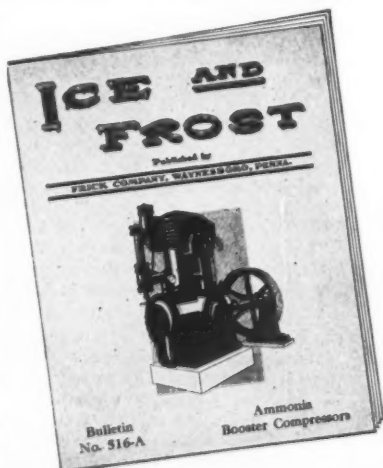
If a direct expansion coil is placed 20 ft. below the liquid receiver, how could the liquid ammonia be gotten back into receiver?



## Refrigeration

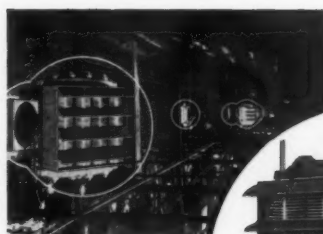
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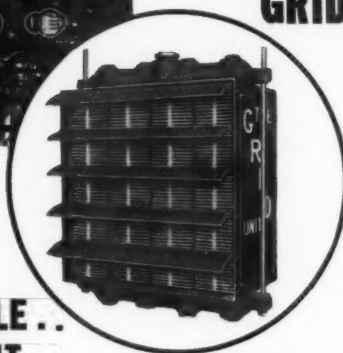


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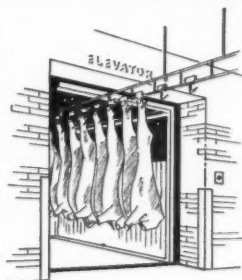


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Armour and Company, one of the world's leading packing houses, installed their first MONTGOMERY ELEVATOR on March 12, 1920. This installation was in the Armour branch house at Peoria, Illinois. Fifty additional MONTGOMERY ELEVATORS have been installed in busy Armour plants since then.

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of the best automatic valve obtainable will not make coil function correctly if it has been poorly designed. Some automatic expansion valves control feed from room temperature; others operate from temperature of suction gas, depending upon requirements of the cooler.

Lesson 16 will continue the discussion of "DIRECT EXPANSION COILS."

### A.S.R.E. OFFICERS

Officers elected at the 34th annual convention of the American Society of Refrigeration Engineers in New York City recently were: President, Gardner Poole, vice president, Frosted Foods, Inc.; vice presidents, George Hulse, chief engineer, Safety Car Heating & Lighting Co. and Chester Lichtenberg, General Electric Co.; treasurer, William R. Hainesworth, vice president, Servel, Inc. Frank M. Cockrell, Air Conditioning and Refrigeration News; Charles R. Logan, Superior Valve & Fitting Co.; F. C. Stewart, Pennsylvania State College; Frank Zumbro, Frick Co., and W. R. Woolrich, University of Texas, were elected directors.

### PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on December 1, 1938:

	Dec. 1, 1938.	Dec. 1, 1937.	Dec. 1, 5-Yr. Av. 1933-37.
	M lbs.	M lbs.	M lbs.
Butter, creamery.....	158,872	66,191	89,241
Butter, packing stock.....	280	151	151
Cheese, American.....	109,868	93,633	93,471
Cheese, Swiss.....	6,111	4,761	5,593
Cheese, brick & Münster.....	493	657	781
Cheese, Limburger.....	964	760	1,022
Cheese, all other varieties.....	10,163	9,686	6,592
Eggs, shell, cases.....	1,441	2,672	2,437
Eggs, frozen.....	78,116	120,929	82,939
Eggs, frozen, case equivalent.....	2,232	3,455	2,370
Total case equivalent, both shell & frozen....	3,673	6,127	4,807

### FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand December 1, 1938, with comparisons:

	Dec. 1, 1938.	Dec. 1, 1937.	Dec. 1, 5-Yr. Av. 1933-37.
	M lbs.	M lbs.	M lbs.
Broilers.....	11,462	9,963	16,778
Fryers.....	12,526	10,234	12,352
Roasters.....	25,727	21,624	24,135
Fowls.....	18,466	19,919	18,807
Turkeys.....	17,902	19,685	12,668
Ducks.....	9,294	7,921	5,121
Miscellaneous.....	22,460	19,490	18,343
Total.....	117,837	108,746	108,202

### LOCKER PLANT NOTES

Claremore Southwest ice plant, Claremore, Okla., has opened a new cold storage locker plant.

Cold storage locker system of 175 lockers has been installed in meat market of Walt Ludke at Woodstock, Minn.

A 300-locker cold storage unit has been installed in the City Meat Market, St. James, Minn.

## WAGE-HOUR RULINGS

### Interpreting Interstate Production and Retail Branch Exemption

INTERPRETATIVE bulletins on the coverage of the fair labor standards act and the exemption of retail establishments under the law were issued recently by the wage and hour division of the U. S. Department of Labor. Such bulletins only indicate how the law will be interpreted by the administrator; they may not agree with the construction placed upon it by the courts.

Discussing application of the act to employees engaged in commerce or production of goods for commerce, the first of these bulletins states that "employees are engaged in the production of goods for commerce where the employer intends or hopes or has reason to believe that the goods or any unsegregate part of them will move in interstate commerce. . . . The facts at the time that the goods are being produced determine whether an employee is engaged in the production of goods for commerce and not any subsequent act of his employer or of some third party."

**INTRASTATE AND INTERSTATE.**—Employees engaged in production of goods that move out of the state are engaged in production of goods for commerce, the bulletin states, even though the employer does not himself ship the goods from the state. It is immaterial that the producer passes title to the purchaser within the state of production. If goods are bought by an out-of-state purchaser, f.o.b. the factory, and are taken by the purchaser out of the state, employees in the factory are engaged in production of goods for interstate commerce. The same is true if the producer sells his goods within the state to a wholesaler or retailer who, in turn, sells them in interstate commerce.

**SALE FOR FURTHER PROCESSING.**—According to the division's interpretation there are other situations in which employees of an employer who does not ship his goods directly in interstate commerce may yet be engaged in production of goods for commerce, such as where a producer sells goods to a further processor within the state, who, in turn, sells goods in interstate commerce, the first producer's goods being part or ingredient of the second producer's.

Where an employee is engaged in production of any goods for interstate commerce, the act makes no distinction as to percentage of his employer's goods or of the goods upon which he works that move in interstate commerce.

### INTRASTATE PLANTS EXEMPT.

—There are manufacturers or processors who produce goods for consumption wholly within the state of manufacture or processing, but receive their raw materials from outside the state. Typical of these is a baker receiving flour from outside the state and selling bread for consumption within the state. Employees engaged in production of goods for local consumption, the interpretation states, would seem to be excluded from the scope of the act even though raw materials upon which they work are brought in from outside the state.

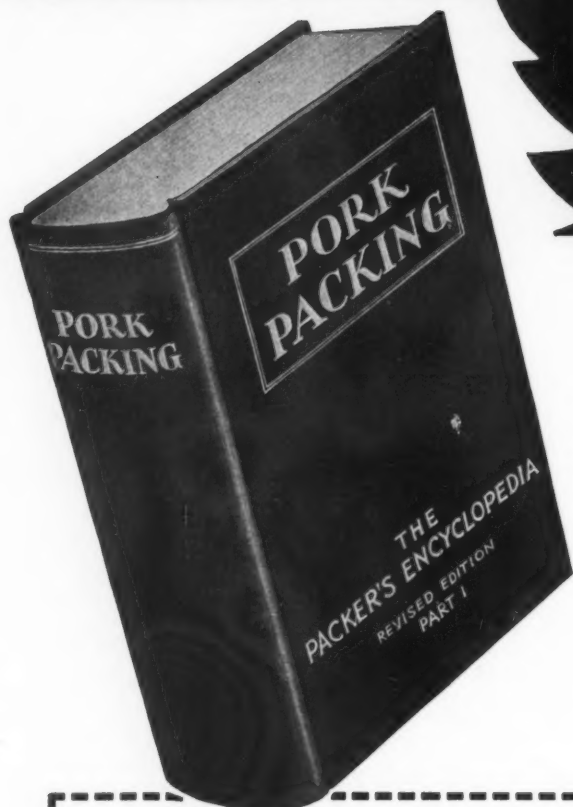
Interpretative Bulletin No. 1 stated that "the act does not cover plants where the employees work on raw materials derived from within the state and where none of the product of the plant moves in interstate commerce." This statement left open for further consideration the status of employees manufacturing or processing raw materials derived from outside the state where the product is sold for local consumption.

Such employees, it is asserted, are certainly not engaged in production of goods for interstate commerce as the term is defined in the act. And it seems they cannot be considered engaged in interstate commerce, because they are working on or processing goods that have come to rest within the state and have ceased to be articles of interstate commerce. Other employees in the same plant, however, such as employees purchasing or receiving raw materials from other states, may be engaged in commerce and under the act.

**WHOLESALESA.**—In regard to wholesalers the bulletin points out that many make all their sales within the state in which their place of business is located, but purchase the goods which they wholesale from outside the state. There are varying situations within this group of wholesalers selling locally. At times, shipment will be made direct to the customer of the wholesaler from the out-of-state manufacturer. Again, shipment may be made to the wholesaler after goods have already been resold to or ordered by the customer. Employees engaged in connection with such sales are an essential part of the stream of interstate commerce and are included in the phrase "engaged in commerce."

Again, there will be employees whose sole work is connected with goods sold from stock at the wholesaler's place of business. The division states that it is possible that a court may draw a distinction between employees engaged in connection with sale of goods in the original package and employees engaged in connection with the sale of goods after the package has been broken, but considers it more likely that the courts will hold that employees employed in connection with wholesale sale of goods brought in from outside the state are engaged in the stream of commerce and entitled to benefits of the act, whether or not the goods are sold in the original package. The division indicates that wholesalers purchasing their goods from outside the state should comply with provisions of the act.

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# Provisions and Lard

## WEEKLY MARKET REVIEW

### MEAT STOCKS CONTINUE LOW

#### Good Demand Still Absorbing Large Production

**S**TOCKS of meat on hand in the United States on December 1 were the smallest on record for that date. Some increase was shown over the stocks on hand a month earlier, when many packers closed their fiscal year. But these stocks, too, were at record low. While number of livestock processed during November was well above volume of November, 1937, total of meat in storage increased only moderately. The first gain in meat stocks since March 1 took place during November.

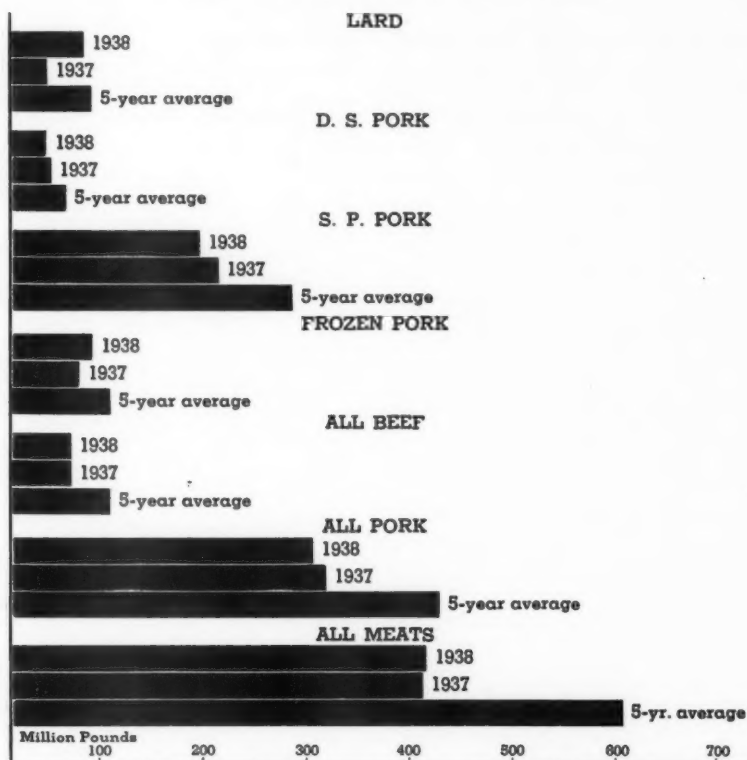
Pork stocks on December 1, 1938, totaled 296,600,000 lbs. A year ago the pork stocks totaled 306,630,000 lbs. and the 5-year-average for December 1 was 424,922,000 lbs. Beef stocks, too, were

low when compared with the 5-year average, totaling 52,762,000 lbs. compared with a 5-year average of 99,128,000 lbs. Frozen and cured meats for sausage manufacture totaled 53,744,000 lbs. on December 1, 1938; 50,546,000 lbs. on the same date in 1937 and a 5-year average of 75,103,000 lbs.

During November 10,000,000 lbs. more meat went into the freezer than in November a year ago but this volume was 9,500,000 lbs. under the average of the preceding 5 years for this date. Slightly more pork went into dry salt cure during the month than a year earlier and the quantity into sweet pickle totaled 23,312,000 lbs. more than last November and 1,849,000 lbs. above

(Continued on page 36.)

#### LOWEST DECEMBER 1 STOCKS



#### Pork and Lard Markets

**L**ARD futures at Chicago were easy and fluctuated narrowly at a little lower level during most of the past week, but firmed up on Thursday to close unchanged to 5 points higher than on the preceding Friday.

Values were about steady last week-end, but declined Monday on selling influenced by bearish hog news; fair demand was partly credited to shorts. Futures were easier Tuesday, with some local packer selling in July; action of hogs and U. S. stocks report were adverse influences. Buying in December and January, thought to be hedge buying, steadied the nearbys. Liquidation in January has not been so active as expected and has resulted in hedge buying. Midweek saw a rally which was carried forward Thursday on moderate purchases by houses with Eastern connections, thought to be mostly for shorts. Selling was by trade interests evidently hedging accumulating stocks.

Cash trade in lard was called quiet to fair this week. On Thursday cash lard was quoted at 6.90 asked and loose at 6.50 nominal; refined in tierces was 8.50c.

Demand was fairly good and prices barely steady at New York. Prime western was quoted at 7.40@7.50c; middle western, 7.40@7.50c; New York City in tierces, 6 3/4 @7c, tubs, 7 1/2 @7 1/2 c; refined continent, 7 1/2 @7 1/2 c; South America, 7 1/2 @7 1/2 c; Brazil kegs, 7 1/2 @7 1/2 c, and shortening in carlots, 9 1/4 c, smaller lots, 9 1/2 c.

#### Hogs

Hogs were irregularly 10@40c lower at Chicago this week on heavy receipts. The low top was \$7.40 against \$7.60 last Friday; Thursday's top was \$7.50. The losses were heaviest on the 220-@240-lb. and up weights, ranging up to 35@40c, while light butchers were off only 10@20c and 200-@220-lb. were down 10c. Average hog weights were heavier at around 235 lbs.

#### EXPORTS

There was little evidence of export interest in lard this week; reports from the United Kingdom indicate that stocks there are being steadily reduced and healthy demand is expected to continue. North American exports of hams and bacon for week ended December 3 totaled 6,424,000 lbs. and lard shipments were 3,127,000 lbs. At Liverpool on Thursday spot lard was quoted at 45s, steady on the week; A. C. hams, 96s, and Canadian A. C. hams, 98s.

#### CARLOT TRADING

Green meats were generally steady to firm this week on moderate offerings. Green regular hams were unchanged to

¼c higher with 8/10 quoted at 16½c and 10/16 at 14½c. S. P. regular hams were quiet except for jobbing sales with the lights steady and heavier end off ½c. Light and medium green skinned hams were in good demand and unchanged to ¼c higher; there were few inquiries for 25-lb. and up and these were ¼@½c lower. There were inquiries for light S. P. skinned hams but trade was mostly quiet and prices were steady. Offerings were moderate on 8-lb. and up green picnics this week; 6/8 advanced last weekend but eased back. Light picnics were fully steady and 10/12 and 12/14 down ¼c. Offerings on 4/6 S. P. picnics were limited and brought an advance of ¼c; balance of list was steady.

There was active interest in frozen green seedless bellies, light and medium, last weekend at higher prices; after a lull this week, demand for fresh and frozen again picked up and list was firm with advance of ¼@½c on light end. The 6/8 and 8/10 were lightly offered. Light cured bellies were called ¼@½c higher, but the heavies were down ¼@½c. Inquiries were a little slow for D. S. bellies and shipping age product, mainly medium weights, was available at market; 25/30 bellies are not so plentiful. The 16/18 and 20/25 were ¼c lower while balance of list was unchanged. Cash clear bellies closed in the pit Thursday at \$10.00 nominal. Offerings of D. S. fat backs were ample for slow volume of inquiries this week; the 10/12 and up, with exception of 14/16, were ¼ to ½c lower. Active trade in green rough jowls con-

tinued with immediate shipment bringing 6@6¼c and deferred a little higher.

#### BARRELED PORK

Barreled pork was unchanged at Chicago this week except for 80/100 clear fat back pork, which was quoted at \$13.25. Demand was fair and the market steady at New York; mess was quoted at \$27.37½ per barrel and family at \$22.00.

#### FRESH PORK

Trend in fresh pork market was lower this week as hog receipts were heavy and demand failed to pick up in spite of colder weather. There was usually some carryover pork on the market and this had a demoralizing effect. The 8/10 loins were down 1c at 13¼c; many houses were converting Boston butts and these were ½c under last Friday. Skinned shoulders were ¼c lower.

#### SAUSAGE MATERIALS

Supply of fresh regular pork trimmings was in excess of demand. Regulars were off ½c at 7½c. Both grades of lean easy with generous offerings.

(See page 41 for later markets.)

### U. S. MEATS TO CANADA

	Oct., 1938. lbs.	Oct., 1937. lbs.
Beef .....	10,992	1,779
Bacon and ham .....	4,176	47,017
Pork .....	941,824	108,539
Mutton and lamb .....	223	1,949
Canned meats .....	2,339	52,112
Lard .....	60,000	1,259
Lard compound .....	5,965	

### Hog Cut-Out Results

LIVE hog prices averaged lower during the first four days of the week just ended but product values remained practically the same on all except the heavier averages. As a result cutting losses were lower than a week ago, heavy hogs showing a loss per head slightly under \$1.

Fresh pork markets were weak during the first two days of the week but showed some recovery later. Generally mild weather conditions in many large consuming centers continue to have an adverse effect on sales. Most product moving into trade channels fresh closed the week under the previous period, although some major cuts for cure showed more strength.

Top price at Chicago was paid on Monday for good light weight hogs. This same price of \$7.50 was made on all other days except Tuesday, when the top dropped to \$7.40. Monday's average price was \$7.25, which dropped to \$7.10 on the second day of the period, rose to \$7.20 on the third day but eased back to \$7.10 on the closing day. Considerable price fluctuation featured the day-to-day trading. At the close most good and choice light hogs moved at \$7.35 to \$7.50 and 250 to 280 lb. kinds at \$7.00 to \$7.10. Packing sows suffered the same price penalty as heavy butchers, most good 350 to 500 lb. kinds closing at \$6.50 to \$6.75.

Test on this page is worked out on the basis of Chicago prices and costs and is based on quality hogs of weights shown.

### HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—				—220-260 lbs.—			—260-300 lbs.—		
Regular hams .....	14.00	14.0	\$ 1.96	13.70	13.8	\$ 1.89	13.50	13.6	\$ 1.84
Picnics .....	5.60	10.7	.60	5.40	10.5	.57	5.10	10.1	.52
Boston butts .....	4.00	12.3	.49	4.00	12.1	.48	4.00	11.9	.48
Loins (blade in) .....	9.20	12.5	1.23	9.60	12.3	1.19	9.10	12.0	1.09
Bellies, S. P. ....	11.00	13.8	1.52	9.70	13.6	1.32	3.10	11.7	.36
Bellies, D. S. ....				2.00	9.4	.19	9.90	9.1	.90
Fat backs .....	1.00	4.5	.05	3.00	5.0	.15	5.00	5.8	.29
Plates and jowls .....	2.50	5.3	.13	3.00	5.3	.16	3.30	5.3	.17
Raw leaf .....	2.10	6.1	.13	2.20	6.1	.13	2.10	6.1	.13
P. S. lard, rend, wt. ....	12.40	6.5	.81	11.50	6.5	.75	10.20	6.5	.66
Spareribs .....	1.60	10.6	.17	1.60	10.5	.17	1.50	10.4	.16
Trimnings .....	3.00	6.3	.19	2.80	6.3	.18	2.70	6.3	.17
Feet, tails, neckbones .....	2.00		.11	2.00		.11	2.00		.11
Offal and misc. ....			.31			.31			.31
<b>TOTAL YIELD AND VALUE .....</b>	<b>69.00</b>		<b>\$ 7.70</b>	<b>70.50</b>		<b>\$ 7.60</b>	<b>71.50</b>		<b>\$ 7.19</b>
Cost of hogs per cwt. ....		\$ 7.33			\$ 7.18			\$ 7.05	
Condemnation loss .....		.04			.04			.04	
Handling & overhead .....		.58			.49			.43	
<b>TOTAL COST PER CWT ALIVE .....</b>		<b>\$ 7.95</b>			<b>\$ 7.71</b>			<b>\$ 7.52</b>	
<b>TOTAL VALUE .....</b>		<b>7.70</b>			<b>7.60</b>			<b>7.19</b>	
Loss per cwt. ....		\$ .25			.11			\$ .33	
Loss per hog .....		.50			.26			.92	

## MEAT IMPORTS AT NEW YORK

Imports for week ended December 9, 1938:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		71,232
—Roast beef in tins.....		4,410
Brazil—Canned corned beef.....		810,000
—Dried beef.....		1,370
Canada—Fresh chilled pork cuts.....		1,716
—Fresh frozen ham.....		22,510
—Fresh frozen beef cuts.....		30,624
—Smoked sausage.....		989
—Smoked bacon.....		4,377
Denmark—Liverpaste in tins.....		781
—Cooked ham in tins.....		10,945
—Tinned cooked picnics.....		443
France—Cooked sausage in tins.....		118
—Salami.....		166
Germany—Smoked sausage.....		1,936
Holland—Cooked ham in tins.....		2,440
—Cooked sausage in tins.....		1,928
Hungary—Cooked ham in tins.....		98,577
—Cooked picnics in tins.....		39,108
—Tinned cooked pork loins.....		6,408
Italy—Smoked sausage.....		4,772
—Salami.....		10,287
—Smoked ham.....		2,785
Latvia—Cooked ham in tins.....		27,008
—Cooked picnics in tins.....		2,373
Lithuania—Fresh frozen pork cuts.....		140,935
—Beef extract in tins.....		1,653
Poland—Cooked ham in tins.....		123,917
—Cooked pork loins in tins.....		1,280
Uruguay—Canned corned beef.....		90,000
—Beef extract in tins.....		9,968

## PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended Dec. 10, 1938.	Week ended Dec. 11, 1937.	From Nov. 1 to Dec. 10, 1938.
PORK.			

To	Bbls.	Bbls.	Bbls.
United Kingdom.....	30	....	30
Total.....	30	....	30

### BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	6,052	5,724	20,864
Continent.....	366	....	990
West Indies.....	6	7	12
Other Countries.....	....	18	....
Total.....	6,424	5,749	21,856

### LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom.....	2,591	4,747	18,007
Continent.....	97	118	955
Stb. and Ctl. America.....	339	163	834
West Indies.....	100	571	396
Other Countries.....	....	4	....
Total.....	3,127	5,603	20,192

### TOTAL EXPORTS BY PORTS.

From	Pork, Bbls.	Hams, M lbs.	Lard, M lbs.
New York.....	30	847	782
New Orleans.....	....	2,937	431
Montreal.....	....	2,131	1,712
W. St. Johns.....	....	509	62
Total Week.....	30	6,424	3,127
Previous Week.....	....	4,951	3,556
2 weeks ago.....	....	4,429	2,120
Cor. week 1937.....	....	5,748	5,602

### SUMMARY NOV. 1 TO DEC. 10, 1938.

	1938.	1937.
Pork, M lbs.....	6	....
Bacon and Hams, M lbs.....	21,856	9,967
Lard, M lbs.....	20,182	20,873

## CANADIAN BRANDED BEEF

Beef branded in Canada during October, 1938, totaled 2,952,321 lbs. compared with 2,642,175 lbs. in the same month of 1937. Of this total 973,761 lbs. were red brand and 1,978,560 lbs. blue brand.

# Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## FUTURE PRICES

SATURDAY, DECEMBER 10, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.80	....	....	6.80
Jan. ....	6.85	....	....	6.85b
Mar. ....	....	....	....	7.85ax
May ....	7.50	7.52½	7.50	7.52½ax
July ....	....	....	....	7.70ax

MONDAY, DECEMBER 12, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.75	....	....	6.75
Jan. ....	6.80	....	....	6.80b
Mar. ....	7.32½	....	....	7.32½ax
May ....	7.47½	....	....	7.47½b
July ....	7.62½	....	....	7.62½b

TUESDAY, DECEMBER 13, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.75	....	....	6.75
Jan. ....	6.77½	6.80	6.77½	6.80b
Mar. ....	7.27½	....	....	7.27½
May ....	7.45	7.45	7.42½	7.42½b
July ....	7.62½	7.62½	7.60	7.60b

WEDNESDAY, DECEMBER 14, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.75	6.77½	6.75	6.77½b
Jan. ....	6.80	6.85	6.77½	6.85b
Mar. ....	7.25	7.32½	7.25	7.32½b
May ....	7.45-42½	7.50	7.40	7.50b
July ....	7.60	7.65	7.57½	7.65b

THURSDAY, DECEMBER 15, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.82½	6.90	6.82½	6.87½ax
Jan. ....	6.92½	6.95	6.90	6.90ax
Mar. ....	7.40	7.40	7.35	7.35-37½b
May ....	7.60	7.60	7.55	7.55
July ....	7.72½	7.75	7.70	7.70

FRIDAY, DECEMBER 16, 1938.

	Open.	High.	Low.	Close.
LARD—				
Dec. ....	6.82½	6.82½	6.80	6.80
Jan. ....	6.85	....	....	6.85
Mar. ....	7.32½	....	....	7.32½b
May ....	7.52½	7.52½	7.50	7.50b
July ....	7.67½	7.67½	7.65	7.65b

Key—ax, asked; b, bid; n, nom.; —, split.

## CURED PORK PRICES

Prices at Chicago, November, 1938, reported by U. S. Dept. of Agriculture:

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.....	\$21.60	\$22.81	\$24.38
10-12 lbs. av.....	21.30	22.31	23.62
12-14 lbs. av.....	20.50	21.94	22.62
14-16 lbs. av.....	20.50	22.12	22.00

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Hams, smoked, reg. No. 2—			
8-10 lbs. av.....	19.70	19.88	22.88
10-12 lbs. av.....	19.70	19.88	22.06
12-14 lbs. av.....	18.40	19.75	21.50
14-16 lbs. av.....	18.40	19.88	21.50

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	22.50	24.12	21.25
18-20 lbs. av.....	22.50	22.88	20.62

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.....	20.95	21.38	20.25
18-20 lbs. av.....	20.55	19.94	19.88

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av.....	22.30	23.62	29.38
8-10 lbs. av.....	22.30	23.38	29.38

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Bacon, smoked, No. 2 dry cure—			
8-10 lbs. av.....	19.10	20.25	24.88
10-12 lbs. av.....	19.10	20.12	24.62

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Picnics, smoked—			
4-8 lbs. av.....	16.20	16.31	17.62

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Backs, dry salt—			
12-14 lbs. av.....	8.40	8.12	13.38

	Nov. 1938.	Oct. 1938.	Nov. 1937.
Lard—			
Refined, H. W. tubs.....	8.33	8.53	11.38
Substitutes.....	9.75	10.00	10.38
Refined, 1 lb. cartons.....	8.70	8.91	11.62

<sup>1</sup>No. 1 Sweet pickle cure prior to July 5, 1938.

## CASH PRICES

Based on actual carlot trading Thursday, December 15, 1938.

### REGULAR HAMS.

	Green.	*S.P.
8-10.....	16½	17½
10-12.....	16½	16½
12-14.....	14½	15½
14-16.....	14½ @ 14½	15½
16-20 Range.....	14½ @ 14½	....

### BOILING HAMS.

	Green.	*S.P.
16-18.....	14	15½ @ 15½
18-20.....	13½	15½ @ 15½
20-22.....	13½	15½ @ 15½
16-20 Range.....	13½	....
16-20 Range.....	13½	....

### SKINNED HAMS.

	Green.	*S.P.
10-12.....	16½	16½
12-14.....	16	16½
14-16.....	15 @ 15½	16½
16-18.....	15	16½
18-20.....	15½	16½
20-22.....	15½	16½
22-24.....	15½	15½
24-26.....	14½	15
26-30.....	13½	14½
25-up, No. 2's inc.....	13½	....

### PICNICS.

	Green.	*S.P.
4-6.....	11½ @ 11½	12
6-8.....	10½ @ 10½	11½
8-10.....	10½	11½
10-12.....	10 @ 10½	11½
12-14.....	10 @ 10½	11½
8-up, No. 2's inc.....	10 @ 10½	....

Short Shank %c over.

### BELLIES.

(Square cut seedless.)

	Green.	*D.C.
6-8.....	14½	15½
8-10.....	14½	15½
10-12.....	14½	15½
12-14.....	12½	13
14-16.....	12	12½
16-18.....	12	12½

\*Quotations represent No. 1 new cure.

### D. S. BELLIES.

	Clear.	Rib.
14-16.....	10½ n	....
16-18.....	10½ n	....
18-20.....	10½ n	....
20-25.....	10	10
25-30.....	10	10
30-35.....	9½	9½
35-40.....	9½	9½
40-50.....	9½	9½

### D. S. FAT BACKS.

	Clear.	Rib.
6-8.....	5½	5½
8-10.....	5½	5½
10-12.....	5½	5½
12-14.....	4½	4½
14-16.....	7	7
16-18.....	7½	7½
18-20.....	7½	7½
20-25.....	7½	7½

### OTHER D. S. MEATS.

Extra Short Clears.....	35-45	8½ n
Extra Short Ribs.....	35-45	8½ n
Regular Plates.....	6-8	7½
Clear Butts.....	4-6	5½
Jowl Blates.....	....	6
Green Square Jowls.....	....	7½
Green Rough Jowls.....	6 @ 6½	....

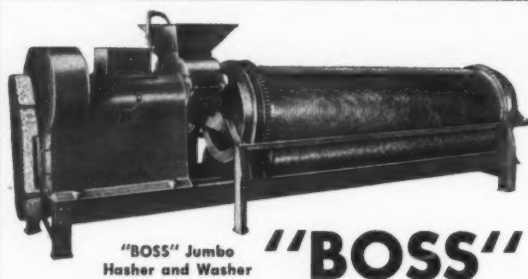
### LARD.

Prime Steam, cash.....	6.90ax
Prime Steam, loose.....	6.50 a
Neutral, in tierces.....	8.50 n
Raw Leaf.....	6.50 n

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended December 10, 1938, were:

	Week Dec. 10.	Previous Week.	Same Week '37.
Cured Meats, lbs.....	15,165,000	16,113,000	15,945,000
Fresh Meats, lbs.....	54,301,000	53,083,000	45,009,000
Lard, lbs.....	3,175,000	2,244,000	3,116,000



## "BOSS" JUMBO HASHER AND WASHER IN COMBINATION

Hashing of materials to reduce them to uniform size for efficient, complete disintegration in the cooker is a very essential part of the rendering process.

Washing, too, is of utmost importance for removing all foreign, detrimental elements from the materials.

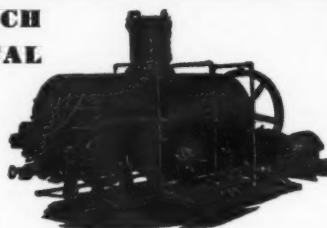
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## THE FRENCH HORIZONTAL COOKER

For all  
rendering  
requirements.



Jacketed castings of alloy semi-steel; long-lived; efficient; well-agitated. Write for our circular.

THE FRENCH OIL MILL MACHINERY CO.

Piqua, Ohio

## CUT MEAT SHRINKAGE MOULD AND SLIME OPERATING COST

WITH **BAKER**  
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Baker Ice Machine Co., Inc.

1514 Evans St., Omaha, Nebraska

Branch Factories: Fort Worth, Los Angeles, Seattle  
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Sales and Service in All Principal Cities

Authority on Mechanical Cooling For Over 30 Years



## MEAT STOCKS ARE LOW

(Continued from page 33.)

the 5-year average for the corresponding date.

Lard stocks were more than double those of December 1, 1937, but were 7,827,000 lbs. under the 5-year average. A well-planned merchandising program back of lard would seem to be an important industry need.

In general all stocks are moderate, reflecting good consumer demand for meats, particularly as beef and lamb have been in large supply.

Stocks of lard and meat on hand on December 1, 1938, with comparisons, as reported by the U. S. Bureau of Agricultural Economics were as follows:

### MEAT AND LARD STOCKS

	Dec. 1, 1938.	Dec. 1, 1937.	5-year Dec. av.
Lard .....	72,281,000	33,966,000	80,108,000
D. S. Meats .....	35,043,000	38,509,000	40,563,000
S. P. Meats .....	188,868,000	203,125,000	278,157,000
Frozen pork .....	70,480,000	64,896,000	97,202,000
Beef .....	52,762,000	53,741,000	99,128,000
Mutton & lamb .....	3,073,000	2,286,000	4,194,000
Trimnings, etc. .....	53,744,000	50,546,000	75,103,000
Total pork .....	296,000,000	306,630,000	424,922,000
Total meat .....	406,179,000	403,203,000	603,347,000

Product placed in cure during November 1938 and 1937 was as follows:

	Nov. 1938.	Nov. 1937.
Beef frozen .....	22,538,000	22,378,000
Beef placed in cure .....	8,337,000	6,640,000
Pork frozen .....	52,289,000	42,675,000
D. S. pork placed in cure .....	37,944,000	34,175,000
S. P. pork placed in cure .....	155,098,000	131,796,000
Lamb and mutton frozen .....	1,023,000	711,000

With the generally anticipated better business conditions in 1939, better employment and a broader export outlet for both meat and lard, particularly to Great Britain and British possessions, as well as to certain other countries, it would appear that both demand and prices should be reasonably satisfactory.

## CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Nov. 1, 1938.	Nov. 1, 1937.	5-yr. Nov. 1 av.
Beef .....	15,387,924	20,047,324	20,358,390
Veal .....	4,551,721	4,309,570	4,128,770
Pork .....	24,467,497	26,390,731	26,186,088
Mutton & lamb .....	4,392,019	3,421,328	4,864,305

## FINANCIAL NOTES

Directors of John Morrell & Co. have declared a dividend of 50 cents on the common stock, payable January 25, 1939, to shareholders of record January 3.

Rath Packing Co. announces a quarterly dividend of 33 1/2 cents on the common stock, payable January 3, 1939. Books close December 20.

Canada Packers, Ltd., has announced the regular quarterly dividend of 75 cents, payable January 3, 1939. Books close December 15.

Directors of Hinde & Dauch Paper Co. announce a dividend of 25 cents on the common stock, payable December 23 to stockholders of record December 15.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, December 14, 1938, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended Dec. 14.	—Dec. 14.—	Dec. 14.	Dec. 7.
Amal. Leather .....	800	2 1/2	2 1/2	2 1/2
Do. Pfd. ....	...	...	...	3 3/4
Amer. H. & L. ....	2,900	4 1/2	4 1/2	4 1/2
Do. Pfd. ....	300	28 1/2	28 1/2	30 1/2
Amer. Stores .....	2,200	8 1/2	8 1/2	8 1/2
Armour III. ....	12,700	5 1/2	5 1/2	5 1/2
Do. Pr. Pfd. ....	600	42	41 1/2	43
Do. Pfd. ....	...	...	...	57
Do. Del. Pfd. ....	200	102 1/2	102 1/2	103 1/2
Beechnut Pack. ....	100	115	115	115 1/2
Boback, H. C. ....	190	3	3	3
Do. Pfd. ....	130	29	18 1/2	19
Chick. Co. Oil. ....	900	14 1/2	13 1/2	14 1/2
Childs Co. ....	5,000	13 1/2	12 1/2	13 1/2
Cudahy Pack. ....	1,700	13 1/2	13 1/2	13 1/2
Do. Pfd. ....	250	50	50	52 1/2
First Nat. Strs. ....	3,200	40 1/2	40 1/2	41 1/2
Gen. Foods .....	9,900	37 1/2	37 1/2	37 1/2
Do. Pfd. ....	200	114 1/2	114 1/2	114 1/2
Glidden Co. ....	4,700	24 1/2	23 1/2	24 1/2
Do. Pfd. ....	300	48	48	48
Gobel Co. ....	3,200	2 1/2	2 1/2	2 1/2
Gr. A&P 1st Pfd. ....	175	125	125	125
Do. New ....	650	69 1/2	69	67 1/2
Hormel, G. A. ....	100	23 1/2	23 1/2	24
Hygrade Food .....	1,100	1 1/2	1 1/2	1 1/2
Kroger G. & B. ....	6,000	20 1/2	20 1/2	20 1/2
Libby McNeill .....	1,900	5 1/2	5 1/2	6
Mickelberry Co. ....	600	4 1/2	4 1/2	4 1/2
M. & H. Pfd. ....	299	27 1/2	27 1/2	27 1/2
Morrell & Co. ....	500	32	31 1/2	32
Nat. Tea .....	2,400	3	3	3 1/2
Proc. & Gamb. ....	2,800	55 1/2	54 1/2	54 1/2
Do. Pfd. ....	360	117	115 1/2	117
Rath Pack. ....	300	28	27 1/2	28
Safeway Strs. ....	3,900	27 1/2	26 1/2	26 1/2
Do. 5% Pfd. ....	310	82 1/2	82 1/2	82 1/2
Do. 6% Pfd. ....	40	98 1/2	98	98
Do. 7% Pfd. ....	170	105	104 1/2	105 1/2
Stahl Meyer .....	...	...	...	1
Swift & Co. ....	4,450	18 1/2	18 1/2	18 1/2
Do. Int. ....	5,900	27 1/2	27 1/2	27 1/2
Truett Pork .....	...	...	...	...
U. S. Leather. ....	1,300	5 1/2	5 1/2	5 1/2
Do. A. ....	1,100	10 1/2	10 1/2	10 1/2
Do. Pr. Pfd. ....	...	...	...	70
United Stk. Yds. ....	2,500	3 1/2	3 1/2	3 1/2
Do. Pfd. ....	700	8 1/2	8 1/2	8 1/2
Wesson Oil .....	1,000	32 1/2	32	32 1/2
Do. Pfd. ....	500	79 1/2	78 1/2	79 1/2
Wilson & Co. ....	5,500	4 1/2	4 1/2	4 1/2
Do. Pfd. ....	800	41	40	41



# Tallow and Greases

WEEKLY MARKET REVIEW

**TALLOW.**—The tallow market at New York was moderately active and easier during the past week with prices feeling the influence of relative weakness in the West. There were reports earlier in the week that outside tallow had been sold to come to New York at 5½¢, delivered, and subsequently some 300,000 lbs. or more of extra sold in the local market at 5½¢, delivered, or off ½¢ from previous level.

The trade had been looking for some setback due to outside developments. Offerings were not pressed by producers, but buyers showed a tendency to back away.

The undertone of the market, even on the downturn, was barely steady. At New York, special was quoted at 5¼¢ @ 5½¢; extra, 5½¢, delivered, and edible, 6½¢ @ 6¼¢ nominal.

Foreign tallow offerings at New York were reduced this week but were still above domestic prices. South American No. 1 was quoted at 3½¢; No. 2, 3¼¢, and edible, 3.65¢, all c.i.f. This was a drop of ¼¢ to 1¢ compared with the previous week.

Tallow futures at New York were moderately active and irregular. December traded at 5.55; January, 5.40, and May, 5.70.

There was no London tallow action this week. At Liverpool, Argentine beef tallow dropped 3s during the week with good December-January shipment quoted at 17s6d. Australian good mixed tallow was also 3d lower on the week with December-January quoted at 18s3d.

Tallows were quiet this week at Chicago; offerings were not pressed but buyers showed little interest. Prime was salable at 5½¢; buyers were bidding ½¢ under asking price for special. Prime was salable Monday at 5½¢, Chicago, for January. There was dealer interest in special at 5¼¢, Chicago, and No. 1 was offered at 5½¢, Chicago. Edible sold Tuesday at 6¢, f.o.b. shipping point, and couple tanks of prime at 5½¢, Cincinnati, January delivery. No. 1 was offered at 5½¢, Chicago, and No. 3 sold at 5¢, Chicago. Large consumers now bidding only for February forward on tallow at 5½¢, Cincinnati, for prime and 5¼¢ for special. Two tanks No. 1 sold Wednesday at 5¢, Chicago, and edible moved at 6½¢, f.o.b. shipping point. No. 3 was salable at 5¢, Midwest point. Chicago quotations, loose basis, on Thursday:

Edible tallow .....	6	@ 6½¢
Fancy tallow .....		@ 5½¢
Prime packers .....		@ 5½¢
Special tallow .....		@ 5½¢
No. 1 tallow .....	5	@ 5½¢

**STEARINE.**—The market for oleo stearine was dull but steady at New York at 6¼¢, plant.

The Chicago market was quiet and steady with prime oleo quoted at 6¼¢.

**OLEO OIL.**—Demand was moderate and routine at New York with the market unchanged to ¾¢ lower. Extra was quoted at 8¼¢ @ 8½¢; prime, 7½¢ @ 8¢, and lower grades, 7½¢ @ 7¼¢.

The market was quiet and lower at Chicago. Extra was quoted at 8¢ and prime at 7¼¢.

**LARD OIL.**—Demand was moderate and routine at New York and the market was unchanged to ¾¢ lower on the week. No. 1 was quoted at 8¼¢; No. 2, 8½¢; extra, 9¢; extra No. 1, 9¢; extra winter strained, 9¼¢; prime edible, 10¼¢; and inedible, 9¼¢.

(See page 41 for later markets.)

**NEATSFOOT OIL.**—The market was quiet and unchanged at New York. Cold test was 15¼¢; extra, 9¢; extra No. 1, 8¼¢; pure, 10¼¢, and prime, 9¢.

**GREASES.**—Market for greases at New York was quiet and easier and reflected somewhat the lower tendency in tallow. Yellow and house grease sold at 5¢ in a moderate way, but was off ¼¢ to ½¢ from previous sales. Even on the decline, however, there was no undue pressure from producers. Consumers were only moderately interested due to the approaching year-end and its inventory-taking period.

At New York, yellow and house was quoted at 5¢; brown, 4½¢, and choice white, 5½¢.

Greases were quiet at Chicago this week with some grades a little lower. There were sales of yellow at the market last weekend and drum yellow sold at 4½¢, Chicago. White grease stearine sold at 5¼¢, Chicago. White grease moved Monday at 5½¢, Chicago, and on Tuesday at 5½¢, Cincinnati, January delivery. Tank yellow grease sold at 4¼¢, Chicago. White grease passed Wednesday at 5¼¢, Chicago, prompt; tank very good low acid brown sold Thursday at 4¼¢, Chicago, and similar sale reported for outside point. Quotations on Thursday were:

Choice white grease .....	@ 5½¢
A-white grease .....	@ 5¼¢
B-white .....	@ 5¼¢
Yellow grease, 10-15 f.f.a. ....	4½¢ @ 4¼¢
Yellow grease, 15-20 f.f.a. ....	@ 4¼¢
Brown grease .....	4½¢ @ 4¼¢

## WHALE OIL IMPOUNDED

About \$150,000 worth of whale oil from the factory ship "Frango" has been libeled by the federal government on charges that part of the oil was produced from whales illegally killed. Another cargo produced on the ship and brought to New York by tanker has also been libeled and impounded.

## BY-PRODUCTS MARKETS

Chicago, Dec. 15, 1938.

Market firm on animal protein materials. Offerings continue moderate and demand good.

### Blood.

Blood market, strong; last sales \$3.50; offerings moderate.

	Unit
Ammonia .....	@ 3.50
Unground .....	@ 3.50

### Digester Feed Tankage Materials.

Market strong. Last sales reported at \$3.65 with sellers asking \$3.75.

Unground, 11 to 12% ammonia .....	\$3.65 @ 3.75 & 10c
Unground, 6 to 10%, choice quality .....	@ 3.75 & 10c
Liquid stick .....	@ 2.00

### Packinghouse Feeds.

Animal feed markets strong.

	Carlots.	Per ton.
Digester tankage meat meal, 60% .....	@ 55.00	
Meat and bone scraps, 50% .....	@ 50.00	
Blood-meal .....	@ 70.00	
Special steam bone-meal .....	@ 45.00	

### Bone Meals (Fertilizer Grades).

Bone meal market largely nominal. Very little offered.

	Per ton.
Steam, ground, 3 & 50 .....	\$24.00 @ 25.00
Steam, ground, 2 & 26 .....	21.00 @ 22.00

### Fertilizer Materials.

Some fertilizer tankage sold at \$3.40 & 10c. Sellers asking \$3.50 & 10c.

	Per ton.
High grd. tankage, ground .....	@ 3.50 & 10c
10¢ 11¢ am. ....	@ 22.50 @ 25.00
Bone tankage, ungrd., per ton .....	2.05 @ 2.75
Hoof meal .....	@ 2.75

### Dry Rendered Tankage.

Crackling market strong. Few sales at 80¢ and some high test material at 75¢.

Hard pressed and expeller unground, per unit protein .....	.75 @ .80
Soft prod. pork, ac. grease and quality, ton .....	@ 50.00
Soft prod. beef, ac. grease & quality, ton .....	@ 40.00

### Gelatine and Glue Stocks.

Gluestock market unchanged and weak.

	Per ton.
Calf trimmings .....	@ 20.00
Sinews, pizzles .....	@ 16.00
Cattle jaws, skulls and knuckles .....	@ 22.00
Hide trimmings .....	@ 12.00
Pig skin scraps and trim, per lb., l.c.l. ....	3½¢ @ 4¢

### Horns, Bones and Hoofs.

Market on horns, bones and hoofs continues fair at quoted prices.

	Per ton.
Horns, according to grade .....	\$35.00 @ 50.00
Cattle hoofs, house run .....	28.00 @ 30.00
Junk bones .....	16.00 @ 18.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

### Animal Hair.

Hair market remained unchanged from

quoted prices the previous week.

Winter coll dried, per ton.....	\$40.00@50.00
Summer coll dried, per ton.....	22.50@25.00
Winter processed, black, lb.....	7 1/2 8c
Winter processed, gray, lb.....	6 1/2 7c
Cattle switches.....	1 1/2 2c

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Dec. 1938 to June, 1939, inclusive.....	\$27.75@28.00
Blood, dried, 16% per unit.....	@ 3.10
Unground fish scrap, dried, 11 1/4% ammonia, 15% B. P. L., f.o.b. fish factory.....	nominal
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot.....	@45.50
Dec.-Jan. shipments.....	@45.50
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, Dec. 1938 to June 1939 inclusive, ex vessel Atlantic and Gulf ports.....	@27.00
in 200-lb. bags.....	@28.30
in 100-lb. bags.....	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.00 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.00 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@21.50
Bone meal, raw, 4 1/4% and 50% in bags, per ton, c.i.f.....	@28.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@70c
60% protein, unground.....	@72 1/2c

## EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, December 14, 1938.

The last sale of domestic dried blood

was at \$3.10 f.o.b. plants, equal to \$3.15 f.o.b. cars, New York, which is the present quotation. South American sold at \$2.85 and \$2.90 per unit for December-January shipment from South America, c.i.f. Atlantic Coast ports and the present quotation is \$2.90, c.i.f.

The last sales of unground feeding tankage were at \$3.00 and 10c, f.o.b. local shipping points, with no offerings.

Dry rendered tankage is higher in price with a fair demand.

Sulphate of ammonia and nitrate of soda are moving along on contract.

## TALLOW FUTURE TRADING

MONDAY, DECEMBER 12, 1938.

	High.	Low.	Close.
December.....	.....	.....	5.40 bid
January.....	.....	.....	5.40@5.60
March.....	.....	.....	5.50@5.70
April.....	.....	.....	5.50@5.70
May.....	.....	.....	5.60@5.70

TUESDAY, DECEMBER 13, 1938.

December.....	.....	5.35 bid
January.....	.....	5.35@5.50
March.....	.....	5.50@5.70
April.....	.....	5.55@5.70
May.....	.....	5.60@5.75

WEDNESDAY, DECEMBER 14, 1938.

December.....	5.55	5.55	5.35b
January.....	5.40	5.40	5.35b
February.....	.....	.....	5.40b
April.....	.....	.....	5.50b
May.....	5.70	5.70	5.55b

Sales, 10 contracts.

THURSDAY, DECEMBER 15, 1938.

December.....	.....	5.35 bid
January.....	.....	5.35@5.45
February.....	.....	5.40@5.60
March.....	.....	5.50@5.70
April.....	.....	5.50@5.70
May.....	.....	5.70@5.75

FRIDAY, DECEMBER 16, 1938.

December.....	.....	5.35
January.....	.....	5.35@5.40
May.....	.....	5.70@5.75

## COTTON OIL TRADING

COTTONSEED OIL.—Valley crude was quoted Wednesday at 6 1/2c paid; Southeast 6 1/2c nominal; Texas, 6 1/2c nominal at common points; Dallas, 6 1/2c nominal.

Cottonseed oil futures market transactions at New York:

Friday, December 9, 1938

	Sales.	High.	Low.	Bid.	Asked.
Dec. ....	32	748	746	748 a	46tr
Jan. ....	5	747	745	745 a	747
Feb. ....	.....	.....	.....	745 a	nom
Mar. ....	7	757	755	757 a	758
Apr. ....	.....	.....	.....	755 a	nom
May ....	6	765	763	765 a	767
June ....	.....	.....	.....	765 a	nom
July ....	28	775	770	774 a	775

Saturday, December 10, 1938

Dec. ....	9	750	745	750 a	trad
Jan. ....	9	746	744	746 a	trad
Feb. ....	.....	.....	.....	745 a	nom
Mar. ....	14	758	754	758 a	trad
Apr. ....	.....	.....	.....	755 a	nom
May ....	9	765	764	765 a	768
June ....	.....	.....	.....	765 a	nom
July ....	30	774	770	773 a	74tr

Monday, December 12, 1938

Dec.	.....	.....	.....	747	a	750
Jan.	7	749	746	746	a	trad
Feb.	.....	.....	.....	747	a	nom
Mar.	.....	.....	.....	756	a	759
Apr.	.....	.....	.....	757	a	nom
May	6	767	766	766	a	768
June	.....	.....	.....	766	a	nom
July	33	778	775	777	a	trad

Tuesday, December 13, 1938

Dec.	8	748	746	746 a trad
Jan.	6	743	738	743 a trad
Feb.	.....	.....	.....	743 a nom
Mar.	6	758	755	757 a trad
Apr.	.....	.....	.....	757 a nom
May	4	766	762	765 a 767
June	.....	.....	.....	765 a nom
July	31	775	771	774 a 776

Wednesday, December 14, 1938

Dec.	25	757	745	755 a trad
Jan.	65	756	743	755 a trad
Feb.	....	....	....	755 a nom
Mar.	105	777	757	774 a 77tr
Apr.	....	....	....	775 a nom
May	94	783	766	783 a trad
June	....	....	....	783 a nom
July	164	790	777	789 a 88tr

Thursday, December 16, 1938

Dec. ....	.....	758	745	745 a	....
Jan. ....	.....	756	750	750 a	bid
Mar. ....	.....	775	768	769 a	nom
May ....	.....	782	776	777 a	nom
July ....	.....	790	784	784 a	nom

†Expired at noon.

Sales, 159 contracts.

(See page 41 for later markets.)

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of December 10, 1938, totaled 781,680 lbs.; tallow, none; greases 128,400 lbs.; stearine, 6,800.

## COTTONSEED PRODUCTS MANUFACTURED AND CONSUMED

As reported for the four months ended November 30, 1938 and 1937:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).	
Received at mills*	Crushed
Aug. 1 to Nov. 30.	Aug. 1 to Nov. 30.
1938.	1937.
United States.....	3,321,353
Alabama.....	202,094
Arkansas.....	409,306
California.....	113,891
Georgia.....	214,359
Louisiana.....	155,711
Mississippi.....	569,799
North Carolina.....	93,216
Oklahoma.....	158,511
South Carolina.....	105,866
Tennessee.....	315,809
Texas.....	839,039
All other states.....	143,792

\*Includes seed destroyed at mills but not 337,118 tons and 42,394 tons on hand Aug. 1 nor 12,206 tons and 49,522 tons reshipped for 1938 and 1937 respectively.

## COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Season.	
On hand	Produced Aug. 1
Aug. 1.	to Nov. 30.
1938-39	1937-38
Crude oil.....	33,833,717
(pounds).....	11,141,296
Refined oil.....	148,927,052
(pounds).....	441,052,343
Cake and meal.....	214,511
(tons).....	41,952
Hulls.....	133,153
(tons).....	43,422
Linters.....	437,464
(running bales).....	61,547
Hull fiber.....	30,534
(500-lb. bales).....	1,828
Grainbolls, mottos, etc.....	36,592
(500-lb. bales).....	7,379

\*Includes 11,839,523 and 42,512,381 pounds held by refining and manufacturing establishments and 12,855,220 and 27,527,870 pounds in transit to refiners and consumers August 1, 1938 and Nov. 30, 1938 respectively.

†Includes 5,199,739 and 5,534,364 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,696,711 and 5,472,135 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc., August 1, 1938 and Nov. 30, 1938 respectively.

\*\*Produced from 499,937,477 pounds of crude oil.

# Vegetable Oils

## WEEKLY MARKET REVIEW

**C**OTTON oil futures held about steady in the New York market this week in the face of an unfavorable November consumption report, continuance of moderate trade buying and further weakness in lard. Trade was mixed and featureless until midweek when a heavy short covering movement developed through houses with foreign and Wall Street connections.

This buying lifted prices moderately; profit taking appeared on the advance and selling through refiners' brokers, presumably in hedging, increased materially.

The Chicago lard market held around the low point of the season and lard showed a tendency to widen its discounts under cottonseed oil futures, which is not conducive to heavy cottonseed oil consumption.

It was apparent that shorts in cottonseed oil became disturbed over the market's stubbornness towards further declines. There was a belief that foreign shorts were disturbed by political conditions in Europe, as there was nothing within the market itself to account for better feeling that materialized. Cotton rallied after sagging for several days, and the stock market developed renewed strength, which encouraged professional bulls in cottonseed oil, but the market found it difficult to disregard the fact that oil consumption will be much smaller this season than last, and that lard and some competing oils are relatively cheap.

### Slow Marketing Is Sustaining

However, the South's slowness in marketing the new crop and stubbornness toward current levels was a sustaining feature in cottonseed oil. In some quarters it was said that not over 40 to 45 per cent of the cottonseed oil crop has been marketed. Ordinarily, 75 per cent or more has been disposed of at this season of the year. Mills have been closing down recently and are expected to remain closed until after the holidays.

The South is credited with being long on seed, crude and futures. It was pointed out that the excellent quality of the seed this season is aiding the South in holding the crop off the market. The yield of crude oil per ton of seed so far on the 1938 crop has been 308.1 lbs. against 300.1 lbs. last year. Refining loss to date has been 5.89 per cent against 7.46 per cent in 1937.

However, withholding the crop has been partially responsible for a situation in which lard has been and still is cheaper than cotton oil shortening. This has resulted in smaller distribution of oil compared with last season.

Consumption of cottonseed oil in No-

### CHICAGO TO HAVE OIL FUTURES MARKET

Establishment of a Chicago market for trading in cotton oil futures was approved this week by members of the Chicago Board of Trade, who voted to adopt amendments to the rules to permit such activity. A five-man committee will be formed to draw up regulations to govern trade and, after this has been done, business and market conditions will determine when trading is to begin.

"Every care will be exercised to launch the Chicago cottonseed oil market and develop it along sound, conservative lines," president Kenneth S. Templeton announced.

The vote followed months of research by a special Board of Trade committee of which John C. Wood was chairman, and Barnett Faroll and E. T. Miller were members.

vember was 263,024 bbls. compared with 427,605 bbls. in November, 1937. Consumption for the four months ended with November has been 1,136,000 bbls. compared with 1,639,000 bbls. in the same time last season. Consequently, the visible supply as of December 1 was 2,763,000 bbls., against 2,614,700 bbls. on December 1, 1937.

Consumer demand in December has been running a little bit heavier than in November, but the year-end holidays are approaching and December consumption is not expected to exceed much the

263,000 bbls. in November. In December, 1937, consumption was around 358,000 bbls.

Consumption and visible supply by months so far this season:

CONSUMPTION.			
	1938-39.		1937-38.
	bbls.		bbls.
August .....	330,358		315,162
September .....	261,879		408,217
October .....	281,028		487,837
November .....	263,024		427,605

VISIBLE SUPPLY.			
	1938-39.		1937-38.
	bbls.		bbls.
September 1.....	1,396,400		1,110,600
October 1.....	2,014,900		1,740,500
November 1.....	2,580,300		2,248,700
December 1.....	2,763,000		2,614,700

**COCONUT OIL.**—The market was quoted at 3½¢@3¼¢, New York, but it was believed that 3¢ might be done on bids. The market was 2½¢ nominal on the Pacific Coast. Demand is limited.

**CORN OIL.**—Last business was reported to have passed at 6½¢, with further offerings at that figure, but buyers' ideas have been ¼¢ lower.

**SOYBEAN OIL.**—There were reports of trading at 5¢ for nearby and 5½¢ for future delivery. Sellers were offering at 5¼¢ up to September, 1939.

**PALM OIL.**—The market was quiet but steady at New York. Nigre was quoted at 3¢ and Sumatra at 2¼ to 3¢.

**PALM KERNEL OIL.**—The New York market was nominal at 3½¢.

**OLIVE OIL FOOTS.**—Trade was dull and the market more or less nominal at New York on the basis of 6½ to 6¼¢.

**PEANUT OIL.**—Crude was nominally quoted at 6½ to 6¼¢. Consumers held this price was a little too high.

### SOUTHERN MARKETS

#### New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., December 15, 1938. Cotton oil was more active with futures up 10 points or more for the week. Crude, firm at 6½¢ lb., f.o.b. Valley, with offerings again light. Bleachable, unchanged to ¼¢ lb. higher. Visible oil supply and seed movement is likely to begin decreasing by January 1st, which, with prospects for increased lard exports, points to steady to higher markets for balance season.

#### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, December 15, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$23.50. Basis prime cottonseed oil 6½ to 6.35¢ depending on location.

### COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For three months ended October 31:

Exports:	1938.	1937.
Oil, crude, lbs.....	87,620	120,782
Oil, refined, lbs.....	1,257,898	1,519,432
Cake and meal, tons.....	7,672	29,198
Linters, running bales.....	51,460	61,684

Imports:		
Oil, crude, lbs.....	none	none
Oil, refined, lbs.....	*21,401,365	20,640,195
Cake and meal, tons.....	175	901
Linters, bales .....	14,613	3,124

\*Amounts for November not included above are 1,294,214 pounds refined "entered directly for consumption," 5,312,712 refined, "withdrawn from warehouse for consumption," and 2,497,289 refined, "entered directly into warehouse."

### HULL OIL MARKETS

Hull, England, Dec. 14, 1938.—Refined cotton oil, 21s 6d. Egyptian crude, 18s 6d.



# Hides and Skins

## WEEKLY MARKET REVIEW

### Chicago

**PACKER HIDES.**—The packer hide market moved up a half-cent late this week on sales of about 80,000 hides, with practically the entire movement confined so far to native and branded steers. Bids at a similar advance have been declined for cow descriptions, although some trading was done at the half-cent advance by outside packers. All packers participated in the steer trading, one packer selling a line of Oct.-Nov. take-off while sales by other packers ran well to straight Nov. production. In addition to reported sales, private bookings of around 40,000 hides are thought to have been made, bringing total to about 120,000.

Under the influence of a buoyant securities market, hide futures moved up 67@75 points for the new contracts at New York. This brought in speculative interest, and bids were reported from traders at a little better than ½c up for cows. However, with the possible exception of some native steers, practically all the buying of steers was credited to tanners.

A total of about 28,600 native steers sold at 12c for Oct.-Nov., the Association moving 1,600 Oct.-Nov. early in week at 11½c. Total of 6,700 extreme light native steers sold at 12c; an outside packer was credited with moving 2,000 at 12c, while Association sold 1,100 Nov.-Dec. last week at 11½c.

All packers sold total of 9,400 butt branded steers at 12c, and 8,100 Colorados at 11½c; an outside packer sold 2,000 Colorados at 11½c. Sales of 6,200 heavy Texas steers were reported at 12c, and 5,700 light Texas steers at 11c. Extreme light Texas steers are salable at 11c, with 11½c asked.

An outside packer sold 2,000 heavy native cows at 11c, or ½c up. Car light native cows moved from an outside packer early at 11c; Association sold 3,000 Dec. at 11½c; later couple outside packers sold about 10,000 light cows at 11½c, while Chicago packers declined tanner bids at that level. One lot of 4,500 Sept. to Nov. small plant production of light cows and extreme light native steers was sold by a packer early at 11½c. An outside packer moved a car branded cows early at 10½c; Association then sold 2,000 Dec. at 10½c, and outside packers sold a couple cars branded cows later at 11c, with big packers declining 11c bids.

An outside packer sold a car Oct. to Dec. bulls early in the week at 7½c for native bulls and 6½c for brands; some local packers declined these figures at that time and are now inclined to ask 8½c for native bulls.

**LATER:** Sale of 14,000 Nov. branded cows reported to have been made by a trader to tanner at 11½c, or ½c up.

**OUTSIDE SMALL PACKER HIDES.**—Several lots of outside small packer hides, mostly Sept.-Oct. take-off, were reported sold to dealers at 10c, selected, Chgo. freight basis, for natives, brands ½c less, and this figure available for lots including early Nov. take-off. Tanners have not been inclined to raise their bids and, while 10c appears top at the moment, killers talk around 10½c for the better offerings.

**PACIFIC COAST.**—One of the Vernon packers was credited with selling Nov. hides mid-week at ½c up, or at 9½c for steers and 9c for cows, flat, f.o.b. Los Angeles; however, bids this basis were declined in other directions, asking ½c more. Later, two big packers sold approximately 15,000 Nov. hides at 10c for steers and 9½c for cows, flat, f.o.b. Los Angeles.

**LATER:** About 20,000 more Nov. Vernon packer hides sold, steers at 10c, cows 9½c, flat, f.o.b. Los Angeles.

**FOREIGN WET SALTED HIDES.**—The South American market advanced on successive sales about ¾c above the low point reached at end of last week. At that time, 12,500 Argentine steers sold at the previously reported price of 73 pesos, equal to 11½¢ at 11½c, c.i.f. New York, and 9,000 frigorifico light steers sold at 66 pesos or 10½¢, with 2,500 more later same basis. Early this week, 4,000 Smithfield standard steers sold to the States at 74 pesos or 11½¢, followed by 4,000 Anglo and 4,000 Wilson steers also to the States at 75 pesos or 11½¢. At mid-week, 4,000 LaBlancas sold at 78 pesos or 12½¢; also 1,000 Wilson reject steers at 71 pesos or 11½¢.

**COUNTRY HIDES.**—Prices firmed in the country market but trade continues light. Some dealers sold out their stocks couple months back and consider the present time a little early to market their accumulation since that time. Dealers reported picking up some all-weights early in the week at 7½c, selected, del'd Chgo., but 7½c was declined late this week; some buyers claim very little offered at 8c and usually 8½c asked. Heavy steers and cows dull and accumulating; quoted nominally 7¼@7½c flat in absence of trading. Trimmed buff weights are held at 8½@8¾c, some talking 9c. Bids of 10c declined for trimmed extremes, asking 10¼@10½c; one car reported at 10½c. Bulls listed 5¼@6c nom. All-weight branded hides 6¼@7c flat.

**CALFSKINS.**—Packers about cleaned up their Nov. calfskins this week on scattered sales. In early trading, northern heavies 9½/15 lb. sold steady, with River point heavies going at ½c off; later, lights under 9½ lb. sold ¼c up from previous paid price. Total of about 36,000 Nov. northern

heavy calf sold at 19c and about 18,000 River point heavies at 17½c; later 4,000 Nov. heavies sold at similar prices, and 7,000 Milwaukee all-weights at 18c. Finally, two packers sold 18,000 Nov. lights at 17½c, and one moved 1,900 Milwaukee all-weights at 18c.

Car Chgo. city 8/10 lb. calfskins sold late this week at 14½c, or ¼c over a sale credited at end of last week at 14½c, and 15c is asked in another direction; the 10/15 lb. sold at 16c at end of last week and this figure is bid, with 16½c asked. Outside cities, 8/15 lb., quoted around 14¼@15c nom.; straight countries 10½@11c flat. Bid of \$1.05 in market late this week for city light calf and deacons.

**KIPSKINS.**—Packers moved the balance of their Nov. kipskins late last week-end and early this week at ½c decline. Total of 10,900 Nov. northern native kips sold at 15c; 2,700 southern natives at 14c. Total of 7,000 branded kips sold at 12½c. Over-weights last sold at 14½c for northern and 13½c for southern, but quoted ½c less.

One collector was credited with selling a car city kipskins at last week-end at 13c; this figure is now bid and 13½c asked. Outside cities quoted around 13@13½c nom.; straight countries around 10c flat.

Packers are well sold up on regular slunks, with last reported sales at 75c for Nov. take-off.

**HORSEHIDES.**—Market in general quiet, with scattered sales reported recently, but sellers ask firm prices. Good city renderers, with manes and tails, held at \$3.15@3.25, selected, f.o.b. nearby points; ordinary trimmed renderers \$2.85@2.90, del'd Chgo.; mixed city and country lots \$2.50@2.60, Chgo.

**SHEEPSKINS.**—Dry pelts nominal at 14@14½c per lb., last paid for full wools, del'd Chgo. Offerings of packer shearlings light, with production limited. Fair demand reported for No. 1's and one packer sold a small load this week at 75c; other grades being produced in only a small way, with No. 2's nominal at 40@45c, and No. 3's 20@25c. Pickled skins quiet, buyers showing very little interest at the moment in present production, due to quality; Nov. skins well sold up and offerings at \$4.75@5.00 per doz. for Dec. production attracting very little attention, although some expect improvement in demand after the holidays. Packer wool pelts quoted \$1.75@1.80 per cwt. live lamb, reported paid recently for outside packer production.

### New York

**PACKER HIDES.**—Late this week all New York packers sold their Nov. native steers at 12c; one had moved part of Nov. production earlier, as previously reported, and all had sold their Nov. Colorados earlier. One packer sold Nov. butt branded steers at 12c; others holding butts. Oct.-Nov. all-weight cows sold at 10½c for 5,000.

**CALFSKINS.**—Packers moved upwards of 50,000 calfskins this week at about steady prices. The 4-5's are



quoted nominally around \$1.25 and 5-7's about \$1.60; heavier skins sold at \$2.00 for 7-9's, \$2.75 for 9-12's and \$2.20 for 9-12 buttermilks; the 12/17 veal kips are quoted around \$3.00 nom., with sales of 12/17 buttermilks at \$2.50; 17 lb. up quoted \$3.65 nom. Collectors in fair shape, due to recent quiet sales, with nominal quotations on 4-5's around \$1.00, 5-7's \$1.25, 7-9's \$1.70 and 9-12's \$2.55.

## N. Y. HIDE FUTURE MARKETS

Monday, Dec. 12, 1938.—Old contracts: Dec. 10.95 n; Mar. 11.25 n; June 11.54 n; Sept. 11.70 n; sales 5 lots.

New: Dec. 11.65 n; Mar. 12.08; June 12.44; Sept. 12.78 n; Dec. (1939) 13.12 n; sales 121 lots. Closing 5@18 higher.

Tuesday, Dec. 13, 1938.—Old contracts: Dec. 11.20 n; Mar. 11.51; June 11.80 n; Sept. 11.95 n; Dec. (1939) 12.15 n; sales 2 lots.

New: Dec. 11.90 n; Mar. 12.33; June 12.70; Sept. 13.04@13.06; Dec. (1939) 13.36 n; sales 110 lots.

Wednesday, Dec. 14, 1938.—Old contracts: Dec. 11.48 n; Mar. 11.65 n; June 11.94 n; Sept. 12.10 n; Dec. (1939) 12.30 n; sales 4 lots.

New: Dec. 12.18 n; Mar. 12.50; June 12.90; Sept. 13.24; Dec. (1939) 13.56 n; sales 207 lots. Closing 17@28 higher.

Thursday, Dec. 15, 1938.—Old contracts: Dec. 11.41 n; Mar. 11.56 n; June 11.89 n; Sept. 12.04 n; Dec. (1939) 12.24 n; sales 6 lots. Closing 5@9 lower.

New: Dec. 12.09 n; Mar. 12.41@12.42; June 12.79; Sept. 13.18; Dec. (1939) 13.50 n; sales 209 lots.

Friday, Dec. 16, 1938.—Old contracts: Dec. 11.40 n; Mar. 11.60 n; June 11.92 b; Sept. 12.08 n; Dec. (1939), 12.28 n; sales 3 lots.

New: Dec. 12.05 n; Mar. 12.45; June 12.82@12.85; Sept. 13.17@13.20; Dec. (1939), 13.47 n; sales 62 lots.

## CHICAGO HIDE FUTURES

Monday, Dec. 12, 1938.—Close: Dec. 11.55 n; Mar. 11.65 n; June 12.05 n; no sales. Closing unchanged.

Tuesday, Dec. 13, 1938.—Close: Dec. 11.60 b; Mar. 11.90 b; June 12.54 b; sales 2 lots. Closing 5@49 higher.

Wednesday, Dec. 14, 1938.—Close: Dec. 12.20 b; Mar. 12.40; June 12.75; sales 8 lots. Closing 21@60 higher.

Thursday, Dec. 15, 1938.—Close: Dec. 12.15; Mar. 12.35; June 12.75 n; sales 5 lots. Closing unchanged to 5 lower.

Friday, Dec. 16, 1938.—Close: Dec. 12.25; Mar. 12.35 n; June 12.75 n; sales 2 lots. Closing unchanged to 10 higher.

## MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended December 16, 1938, totaled 30 bbls. pork, 828,650 lbs. lard and 138,400 lbs. bacon.

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions

Lard was quiet and barely steady the latter part of the week, although hog run was comparatively moderate and cash trade satisfactory. January lard liquidation is feared.

### Cottonseed Oil

Cotton oil reacted the latter part of the week, due to let up in covering, weakened technical position and larger hedge selling; support was limited on scale-down buying. Southeast and Valley crude sold at 6½¢@6½¢ lb.; Texas quoted at 6½¢@6½¢ lb. Cash oil demand is reported better this week than for several weeks past.

Quotations on bleached cottonseed oil at close of market on Friday were Dec. 7.62@7.64 sales; Jan. 1939, 7.64@7.66; March 7.71@7.72; May 7.78@7.79. Sales 118 lots. Closing steady.

### Tallow

Extra tallow quoted at 5½¢ lb., f.o.b.

### Stearine

Stearine, 6½¢ lb. sales, ex-plants.

## Friday's Lard Markets

New York, December 16, 1938.—Prices are for export. Lard, prime western, \$7.45@7.55; middle western, \$7.45@7.55; city, 7c; refined continent, 7½¢; South America, 7½¢; Brazil kegs, 7½¢; shortening, 9c in carlots.

## CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on December 14:

	Dec. 14, 1938. lbs.	Nov. 30, 1938. lbs.	Dec. 14, 1937. lbs.
P. S. lard <sup>1</sup> .....	8,913,201	5,446,598	
P. S. lard, made Jan. 1, '38 to Oct. 1, '38.....	35,062,396	36,854,149	8,043,503
P. S. lard, made Oct. 1, '37 to Jan. 1, '38.....	2,356,076	2,458,076	
P. S. lard <sup>2</sup> .....		187,960	
Other kinds of lard	3,981,030	3,366,990	4,389,457
D. S. cl. bellies <sup>1</sup> ..	1,825,128	1,547,279	2,673,035
D. S. cl. bellies <sup>2</sup> ..	32,100	128,060	52,800
D. S. rib bellies <sup>1</sup> ..	183,738	102,300	123,461
D. S. rib bellies <sup>2</sup> ..		68,000	
Ex. sh. cl. sides <sup>1</sup> ..			1,500

<sup>1</sup>Made since October 1, 1938.

<sup>2</sup>Made previous to October 1, 1938.

## LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended November 25:

	Nov. 25, 1938. per cwt.	Nov. 18, 1938. per cwt.	Nov. 26, 1937. per cwt.
American green bellies..	\$15.28	\$15.45	Nominal
Danish Wiltshire sides..	17.80	18.75	\$20.54
Canadian green sides..	15.85	16.77	19.09
American short cut green hams .....	18.98	19.50	19.20
American refined lard...	9.60	9.88	12.41

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 16, 1938:

	PACKER HIDES. Week ended Dec. 16.	Prev. week.	Cor. week, 1937.
Hvy. nat. stra. ....	@12	@11½	@14
Hvy. Tex. stra. ....	@12	@11½	@13½
Hvy. butt brand stra. ....	@12	@11½	@13½
Hvy. Col. stra. ....	@11½	@11	@13
Ex-light Tex. stra. ....	@11b	@10½	@10
Brand'd cows ..	@11b	@10½	@10
Hvy. nat. cows .....	@11	@10½	10½@11n
Lt. nat. cows ..	@11½b	@11	@10½
Nat. bulls ... 8	@8½	@8	9 @ 9½
Brand'd bulls.. 7	@7½	@7	8 @ 8½
Calfskins ... 17½	@19	17½@19	14 @ 16
Kips, nat. ....	@15	@15½	12 @ 12½
Kips, ov-wt. ....	@14n	@14½	11 @ 11½
Kips, brand'd ..	@12½	@13n	9½@10
Slunks, reg. ....	@75	@75	57½@65
Slunks, hrls... 35	@40	40 @45	35 @40n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts. 10	@10½	9½@10n	9 @ 9½
Branded ... 9½	@10	9½@9½	8½@9
Nat. Bulls ... 6½	@7	6½@7	7 @ 7½
Brand'd bulls.. 5½	@6	5½@6	6 @ 6½
Calfskins ... 14½	@16½	14½@16½	11 @ 13½
Kips ... 13	@13½	@13	9½@10n
Slunks, reg. ....	@70n	@70n	50 @55n
Slunks, hrls... 30n	@30n	@30n	30 @35n

### COUNTRY HIDES.

Hvy. steers ... 7½	@7½n	7 @ 7½	@ 7½
Hvy. cows ... 7½	@7½n	7 @ 7½	@ 7½
Butts ... 8½	@8½	7½@8	7½@9
Extremes ... 10½	@10½	@9½	8½@9
Bulls ... 5½	@6n	@5½	5½@6
Calfskins ... 10½	@11	10 @10½	@10n
Kips ... 10n	@10n	9½@10	8 @ 8½
Horsehides ... 2.50@3.25	2.40@3.10	2.25@3.35	

### SHEEPSKINS.

Pkr. shearings 70	@75	70 @75	@75n
Dry pelts ... 14	@14½	14 @14½	10 @12n

## BRITISH PROVISION MARKETS

Liverpool, December 14, 1938.—General provision market firm; fair demand for hams and lard improving.

Friday's prices were: Hams, American cut, 96s; Canadian hams (A.C.) 98s; short backs, unquoted; bellies, English, 73s; Wiltshires, 79s; Cumberlands, 69s; Canadian Wiltshires, 85s; Can. Cumberlands, 91s; spot lard, 45s 6d.

## BRITISH PROVISION IMPORTS

Liverpool Provision Trade Association reports November imports as follows:

Bacon (including shoulders), cwts.....	27,174
Hams, cwts.....	24,102
Lard, tons.....	681

Approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwts.	Hams, Lard, cwts. tons.
Oct., 1938.....	6,305	5,465 190
Sept., 1938.....	5,321	4,542 117
Oct., 1937.....	5,263	7,155 232

## CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 21,691 cattle, 4,862 calves, 58,980 hogs and 26,736 sheep.

# Chicago Market Prices

## WHOLESALE FRESH MEATS

Carcass Beef		Week ended Dec. 14, 1938.	Cor. week, 1937.
Prime native steers—			
400-800	18 1/2 @ 19 1/4	21	@ 22
600-800	18 1/2 @ 19 1/4	21	@ 22
800-1000	19 @ 19 1/4	22	@ 22 1/4
Good native steers—			
400-600	16 1/2 @ 17 1/4	18	@ 19
600-800	16 1/2 @ 17 1/4	18	@ 19
800-1000	16 1/2 @ 17 1/4	18	@ 19
Medium steers—			
400-600	14 @ 14 1/4	13 1/2	@ 14
600-800	14 @ 14 1/4	13 1/2	@ 14
800-1000	14 1/2 @ 15	14 1/2	@ 15
Heifers, good, 400-600	15 1/2 @ 16 1/4	13	@ 15
Cows, 400-600	15 1/2 @ 16 1/4	10 1/2	@ 11 1/2
Hind quarters, choice	16 1/2 @ 17 1/4	16	@ 17
Fore quarters, choice	16 1/2 @ 17 1/4	16	@ 17

### Beef Cuts

Steer loins, prime	@ 38	@ 48
Steer loins, No. 1	@ 38	@ 38
Steer loins, No. 2	@ 28	@ 28
Steer short loins, prime	@ 38	@ 38
Steer short loins, No. 1	@ 38	@ 51
Steer short loins, No. 2	@ 38	@ 35
Steer loin ends (hips)	@ 28	@ 28
Steer loin ends, No. 2	@ 28	@ 28
Cow loins	@ 18	@ 17
Cow short loins	@ 20	@ 21
Cow loin ends (hips)	@ 16	@ 14
Steer ribs, prime	@ 30	@ 36
Steer ribs, No. 1	@ 25	@ 25
Steer ribs, No. 2	@ 22	@ 23
Cow ribs, No. 2	@ 16	@ 16
Cow ribs, No. 3	@ 12	@ 11
Steer rounds, prime	@ 18	@ 17
Steer rounds, No. 1	@ 15	@ 15
Steer rounds, No. 2	@ 15 1/2	@ 14 1/2
Steer chuck, prime	@ 15 1/2	@ 16
Steer chuck, No. 1	@ 15	@ 13 1/2
Steer chuck, No. 2	@ 14	@ 13
Cow rounds	@ 13	@ 12
Cow chucks	@ 11	@ 11
Steer plates	@ 11	@ 12
Medium plates	@ 9	@ 11 1/2
Brinkets, No. 1	@ 13 1/2	@ 13 1/2
Steer navel ends	@ 9 1/2	@ 10
Cow navel ends	@ 8 1/2	@ 8 1/2
Fore shanks	@ 9 1/2	@ 10
Hind shanks	@ 7 1/2	@ 8
Strip loins, No. 1, bulk	@ 55	@ 65
Strip loins, No. 2	@ 55	@ 65
Sirloin butts, No. 1	@ 29	@ 30
Sirloin butts, No. 2	@ 29	@ 29
Beef tenderloins, No. 1	@ 55	@ 55
Beef tenderloins, No. 2	@ 50	@ 55
Rump butts	@ 13	@ 13
Flank steaks	@ 20	@ 20
Shoulder clods	@ 17	@ 14 1/2
Hanging tenderloins	@ 14	@ 14
Insides, green, 6 @ 8 lbs.	@ 16	@ 16 1/2
Outsides, green, 5 @ 6 lbs.	@ 14 1/2	@ 14 1/2
Knuckles, green, 5 @ 6 lbs.	@ 14 1/2	@ 16 1/2

### Beef Products

Brains (per lb.)	@ 7	@ 9
Hearts	@ 10	@ 11
Tongues	@ 20	@ 19
Sweetbreads	@ 17	@ 13
Ox-tail, per lb.	@ 12	@ 12
Fresh tripe, H. C.	@ 10	@ 9
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 19	@ 20
Kidneys, per lb.	@ 10	@ 9

### Veal

Choice carcass	@ 16	@ 17
Good carcass	@ 13	@ 15
Good saddles	@ 17	@ 20
Good racks	@ 12	@ 14
Medium racks	@ 10	@ 12

### Veal Products

Brains, each	@ 10	@ 12
Sweetbreads	@ 36	@ 35
Calf livers	@ 49	@ 40

### Lamb

Choice lambs	@ 17	@ 20
Medium lambs	@ 16	@ 18
Choice saddles	@ 20	@ 22
Medium saddles	@ 18	@ 20
Choice fores	@ 14	@ 18
Medium fores	@ 16	@ 16
Lamb fries, per lb.	@ 31	@ 30
Lamb tongues, per lb.	@ 16	@ 16
Lamb kidneys, per lb.	@ 20	@ 20

### Mutton

Heavy sheep	@ 8	@ 9
Light sheep	@ 10	@ 10
Heavy saddles	@ 10	@ 11
Light saddles	@ 12	@ 12
Heavy fores	@ 6	@ 7
Light fores	@ 8	@ 8
Mutton legs	@ 13	@ 14
Mutton loins	@ 12	@ 12
Mutton stew	@ 6	@ 7
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2
Sheep heads, each	@ 10	@ 14

## Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	@ 14	@ 17
Picnics	@ 12	@ 12
Skinned shoulders	@ 12	@ 13
Tenderloins	@ 12	@ 13
Spare ribs	@ 12	@ 13
Back fat	@ 8	@ 10
Boston butts	@ 14	@ 14 1/2
Boneless butts, cellar		
trim, 2 @ 4	@ 17 1/2	@ 19
Hocks	@ 9	@ 10
Tails	@ 9	@ 12
Neck bones	@ 4	@ 5
Slip bones	@ 11	@ 13
Blade bones	@ 11	@ 11
Pigs' feet	@ 4	@ 5 1/2
Kidneys, per lb.	@ 10	@ 9
Livers	@ 9	@ 9
Brains	@ 3	@ 6
Ears	@ 3	@ 6
Snouts	@ 5	@ 9
Heads	@ 7 1/2	@ 7 1/2
Chitterlings	@ 6 1/2	@ 7

## DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	@ 11 1/2	@ 11 1/2
Clear bellies, 18 @ 20 lbs.	@ 10 1/2	@ 10 1/2
Rib bellies, 25 @ 30 lbs.	@ 10 1/2	@ 10 1/2
Fat backs, 10 @ 12 lbs.	@ 9	@ 9
Fat backs, 14 @ 16 lbs.	@ 8 1/2	@ 8 1/2
Regular plates	@ 8	@ 8
Jowl butts	@ 6 1/2	@ 6 1/2

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	20	@ 21
Fancy skd. hams, 14 @ 16 lbs., parchment paper	21 1/2	@ 22 1/2
Standard reg. hams, 14 @ 16 lbs., plain	19	@ 20
Picnics, 4 @ 8 lbs., short shank, plain	16	@ 16 1/2
Picnics, 4 @ 8 lbs., long shank, plain	15	@ 15 1/2
Fancy bacon, 6 @ 8 lbs., parchment paper	22	@ 22 1/2
Standard bacon, 6 @ 8 lbs., plain	19	@ 20 1/2
No. 1 beef sets, smoked	36	@ 37
Insides, 8 @ 12 lbs.	31	@ 32
Outsides, 5 @ 9 lbs.	32	@ 33
Knuckles, 5 @ 9 lbs.	32	@ 33
Cooked hams, choice, skin on, fattened	33	@ 33
Cooked hams, choice, skinned, fattened	36	@ 36
Cooked picnics, skin on, fattened	27 1/2	@ 27 1/2
Cooked picnics, skinned, fattened	28 1/2	@ 28 1/2

## BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$13.75	
80-100 pieces	13.25	
100-125 pieces	13.00	
Bean pork	17.00	
Brisket pork	21.00	
Clear plate pork, 25-35 pieces	14.00	
Plate beef	23.00	
Extra plate beef	24.00	

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.00
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	65.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

## SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings	7	@ 7 1/2
Special lean pork trimmings 85%	13	@ 13 1/2
Extra lean pork trimmings 95%	15	@ 15 1/2
Pork cheek meat (trimmed)	8 1/2	@ 8 1/2
Pork hearts	7 1/2	@ 7 1/2
Pork livers	8 1/2	@ 8 1/2
Native boneless bull meat (heavy)	13 1/2	@ 13 1/2
Shank meat	12	@ 12 1/2
Boneless chuck	12 1/2	@ 12 1/2
Beef trimmings	10	@ 10 1/2
Beef cheeks (trimmed)	10	@ 10 1/2
Dressed canners, 350 lbs. and up	9	@ 9
Dressed cutter cows, 400 lbs. and up	9 1/2	@ 9 1/2
Dr. bologna bulls, 300 lbs. and up	10 1/2	@ 10 1/2
Pork tongues, canner trim, S. P.	14	@ 14

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton	@ 23 1/2	@ 23 1/2
Country style sausage, fresh in bulk	@ 17 1/2	@ 17 1/2
Country style sausage, smoked	@ 19 1/2	@ 19 1/2
Frankfurters, in sheep casings	@ 23	@ 23
Frankfurters, in hog casings	@ 20 1/2	@ 20 1/2
Bologna in beef hams, choice	@ 17	@ 17
Bologna in beef middles, choice	@ 14	@ 14
Liver sausage in hog bungs	@ 17	@ 17
Smoked liver sausage in hog bungs	@ 15 1/2	@ 15 1/2
Head cheese	@ 15 1/2	@ 15 1/2
New England luncheon specialty	@ 22	@ 22
Mixed luncheon specialty, choice	@ 18	@ 18
Tongue sausage	@ 27 1/2	@ 27 1/2
Blood sausage	@ 17 1/2	@ 17 1/2
Souse	@ 17	@ 17
Polish sausage	@ 21 1/2	@ 21 1/2

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 40
Thuringer cervelat	@ 20 1/2
Farmer	@ 28 1/2
Holsteiner	@ 27 1/2
B. C. salami, choice	@ 35
Milano, salami, choice in hog bungs	@ 34
B. C. salami, new condition	@ 21
Frisees, choice, in hog middles	@ 33
Genoa style salami, choice	@ 42
Pepperoni	@ 31
Mortadella, new condition	@ 21
Capicola	@ 45
Italian style hams	@ 33
Virginia hams	@ 36

## LARD

Prime steam, cash, Bd. Trade	@ 6.90ax
Prime steam, loose, Bd. Trade	@ 6.50a
Refined lard, tierces, f.o.b. Chgo.	@ 8.50
Kettle rendered, tierces, f.o.b. Chgo.	@ 9.50
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 10.00
Neutral, tierces, f.o.b. Chicago	@ 9.50
Shortening, tierces, c.a.f.	@ 9.60

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@ 8
Prime No. 2 oleo oil	@ 7 1/2
Prime oleo stearine	@ 6 1/2

## TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	6	@ 6 1/2
Prime packers tallow, 3-4% acid	5	@ 5 1/2
No. 1 tallow, 10% f.f.a.	5	@ 5 1/2
Special tallow	5 1/2	@ 5 1/2
Choice white grease, all hog	5 1/2	@ 5 1/2
A-White grease, 4% acid	5 1/2	@ 5 1/2
B-White grease, maximum 5% acid	5 1/2	@ 5 1/2
Yellow grease, 16-20 f.f.a.	4 1/2	@ 4 1/2
Brown grease, 25 f.f.a.	4 1/2	@ 4 1/2

## ANIMAL OILS

Prime edible lard oil	Per lb.	@ 10 1/2
Prime burning oil	9 1/2	@ 9 1/2
Prime lard oil—inedible	9 1/2	@ 9 1/2
Extra W. S. lard oil	9	@ 9
Extra lard oil	8 1/2	@ 8 1/2
Extra No. 1 lard oil	8 1/2	@ 8 1/2
Spec. No. 1 lard oil	8 1/2	@ 8 1/2
No. 1 lard oil	8 1/2	@ 8 1/2
No. 2 lard oil	8	@ 8
Acidless tallow oil	8	@ 8
20° C. 2 neatfoot oil	11 1/2	@ 11 1/2
Pure neatfoot oil	9	@ 9
Prime neatfoot oil	8 1/2	@ 8 1/2
Neatfoot oil	8 1/2	@ 8 1/2
No. 1 neatfoot oil	8 1/2	@ 8 1/2

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	@ 6 1/2	@ 6 1/2
White deodorized, in bbls., f.o.b. Chgo.	8 1/2	@ 9
Yellow, deodorized	8 1/2	@ 9
Soy stock, 50% f.f.a., f.o.b. mills	1 1/2	@ 1 1/2
Soybean oil, f.o.b. mills	5	@ 5 1/2
Corn oil, in tanks, f.o.b. mills	@ 6 1/2	@ 6 1/2
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2	@ 2 1/2
Refined in bbls., f.o.b. Chicago	@ 8	@ 8

## OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable margarine	@ 15
White animal fat margarine, in 1 lb. cartons	@ 14 1/2
Puff paste (water churned)	@ 11 1/2
Puff paste (milk churned)	@ 12 1/2
White nut margarine	@ 9 1/2

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2457 SOUTH LA SALLE STREET

CHICAGO, ILL.

## Chicago Markets

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'house stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined, granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	8.75
Salt, per ton, in minimum car of 80,000	
lbs. only, f.o.b. Chicago:	
Granulated.....	7.20
Medium, undried.....	9.70
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@2.75
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.45
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.05
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@3.95
Dextrose, in car lots, per cwt. (in paper	
bags).....	@3.54

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.17
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.45
Export rounds, medium.....	@.25
Export rounds, narrow.....	@.35
No. 1 weasands.....	@.06
No. 2 weasands.....	@.04
No. 1 bungs.....	@.10
No. 2 bungs.....	@.07
Middles, regular.....	@.38
Middles, select, wide, 2@2 1/2 in.....	@.40
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.70
Dried bladders	
12-15 in. wide, flat.....	.75
10-12 in. wide, flat.....	.85
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.20
Hog casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	2.00
Medium, regular.....	1.60
English, medium.....	1.35
Wide, per 100 yds.....	1.10
Extra wide, per 100 yds.....	.90
Export bungs.....	.23
Large prime bungs.....	.18
Medium prime bungs.....	.10
Small prime bungs.....	.04
Middles, per set.....	.18
Stomachs.....	.09

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	15 1/2	17
Beefsteak.....	16	18
Chili Pepper.....	19	19 1/2
Chili Powder.....	19	19
Cloves, Amboyra.....	27	31
Madagascar.....	18	21
Zanzibar.....	19 1/2	22 1/2
Ginger, Jamaica.....	14	16 1/2
African.....	8 1/2	10 1/2
Mace, Fancy Banda.....	61	66
East India.....	58	60
E. I. & W. I. Blend.....	55	55
Mustard Flour, Fancy.....	22 1/2	22 1/2
No. 1.....	15	15
Nutmeg, Fancy Banda.....	21	21
East India.....	21	21
E. I. & W. I. Blend.....	16 1/2	16 1/2
Paprika, Extra Fancy.....	40	40
Peppina Sweet Red Pepper.....	26 1/2	26 1/2
Pimexco (220-lb. bbls.).....	25 1/2	25 1/2
Pepper, Cayenne.....	20	20
Red Pepper, No. 1.....	9 1/2	10 1/2
Pepper, Black Aleppy.....	10	11
Black Lampong.....	10	11
Black Tellicherry.....	10	11
White Java Muntok.....	9 1/2	11 1/2
White Singapore.....	9	11
White Packers.....	9	10 1/2

### SEEDS AND HERBS

	Ground	Whole.	Sausage.
	for		
Caraway Seed.....	9	11	
Celery Seed, French.....	16 1/2	19 1/2	
Cuminos Seed.....	11 1/2	14	
Coriander Morocco Bleached.....	8	8 1/2	
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2	
Mustard Seed, Dutch Yellow.....	9 1/2	12 1/2	
American.....	7 1/2	10 1/2	
Marjoram, French.....	17	20	
Oregano.....	13 1/2	16	
Sage, Dalmatian, Fancy.....	8 1/2	10 1/2	
Dalmatian No. 1.....	7 1/2	9 1/2	

# New York Market Prices

### LIVE CATTLE

Steers, good, 1245-1400 lbs.....	\$10.00@10.25
Steers, medium, 1250-1300 lbs.....	9.75@ 9.75
Cows, medium.....	5.00@ 6.00
Cows, common.....	4.25@ 4.75
Bulls, medium.....	6.00@ 7.25

### LIVE CALVES

Vealers, good and choice.....	\$ 8.50@11.50
Vealers, medium.....	6.50@ 7.00
Calves, good and choice.....	6.50@ 7.50
Calves, medium.....	@ 5.50

### LIVE HOGS

Hogs, good to choice, 197-lb.....	\$ @ 7.75
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### LIVE LAMBS

Lambs, choice.....	\$ @10.50
Lambs, common and medium.....	@ 7.00
Sheep, common to good.....	2.00@ 4.00

### DRESSED BEEF

City Dressed.

Choice, native, heavy.....	20 1/2 @21 1/2
Choice, native, light.....	20 @21
Native, common to fair.....	18 1/2 @19

### Western Dressed Beef.

Native steers, 600@800 lbs.....	19 @20 1/2
Native choice yearlings, 440@600 lbs.....	19 @20
Good to choice heifers.....	17 @18
Good to choice cows.....	15 @16
Common to fair cows.....	13 @14
Fresh bologna bulls.....	12 @13

### BEEF CUTS

	Western.	City.
No. 1 ribs.....	25 @27	26 @28
No. 2 ribs.....	22 @24	23 @24
No. 3 ribs.....	19 @21	21 @22
No. 1 loins.....	40 @48	44 @50
No. 2 loins.....	30 @40	36 @42
No. 3 loins.....	24 @25	30 @34
No. 1 hinds and ribs.....	22 @24	22 1/2 @25
No. 2 hinds and ribs.....	19 @21 1/2	20 @22
No. 1 rounds.....	16 @17	17 @18
No. 2 rounds.....	15 @16	15 @16
No. 3 rounds.....	16 @17	17 @18
No. 1 chucks.....	16 @17	17 @18
No. 2 chucks.....	15 1/2 @16 1/2	16 @17
No. 3 chucks.....	14 @15	15 @16
City dressed bolognas.....	13 @14	14 @15
Rolls, reg. 6@8 lbs. av.....	23 @25	24 @26
Rolls, reg. 4@6 lbs. av.....	18 @20	19 @21
Tenderloins, 4@6 lbs. av.....	50 @60	50 @60
Tenderloins, 5@8 lbs. av.....	50 @60	50 @60
Shoulder clods.....	16 @18	17 @19

### DRESSED VEAL

Good.....	16 @17
Medium.....	15 @16
Common.....	14 @15

### DRESSED SHEEP AND LAMBS

Spring lambs, good.....	17 1/2 @18 1/2
Spring lambs, good to medium.....	16 1/2 @17 1/2
Spring lambs, medium.....	15 1/2 @16 1/2
Sheep, good.....	8 @10
Sheep, medium.....	7 @9

### DRESSED HOGS

Hogs, good and choice (90-140 lbs.,	
head on; leaf fat in).....	\$11.75@12.50

### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@15
Pork tenderloins, fresh.....	@37
Pork tenderloins, frozen.....	@33
Shoulders, Western, 10@12 lbs. av.....	@14
Butts, boneless, Western.....	@23
Butts, regular, Western.....	@17
Hams, Western, fresh, 10@12 lbs. av.....	@23
Picnic hams, West. fresh, 6@8 lbs. av.....	@15 1/2
Pork trimmings, extra lean.....	@19
Pork trimmings, regular 50% lean.....	@18
Spareribs.....	@15

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@38
Cooked hams, choice, skinless, fattened.....	@39

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	23 1/2 @24 1/2
Regular hams, 10@12 lbs. av.....	23 @24
Regular hams, 12@14 lbs. av.....	22 @23
Skinless hams, 10@12 lbs. av.....	23 @24
Skinless hams, 12@14 lbs. av.....	23 @24
Skinless hams, 16@20 lbs. av.....	23 1/2 @24 1/2
Picnics, 4@6 lbs. av.....	18 @19
Picnics, 6@8 lbs. av.....	18 @19
City pickled bellies, 8@12 lbs. av.....	20 @21
Hacon, boneless, Western.....	23 @24
Hacon, boneless, city.....	23 @24
Rollerettes, 8@10 lbs. av.....	20 @21
Beef tongue, light.....	@23
Beef tongue, heavy.....	@24

### FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$1.75 per cwt.
Breast Fat.....	2.50 per cwt.
Edible Suet.....	3.50 per cwt.
Inedible Suet.....	3.00 per cwt.

### GREEN CALFSKINS

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.....	14	2.00	2.15	2.20
Prime No. 2 Veals.....	13	1.80	1.95	2.00
Buttermilk No. 1.....	11	1.70	1.85	1.90
Buttermilk No. 2.....	10	1.55	1.70	1.75
Branded Gruby.....	6	.70	.90	.95
Number 3.....	6	.70	.90	.95

### BONES AND HOOFES

	Per ton	del'd basis
Round shins, heavy.....		\$62.50
Flat shins, heavy.....		55.00
Flat shins, light.....		52.50
Hoofs, white.....		47.50
black and white striped.....		75.00
		40.00

### PRODUCE MARKETS

#### BUTTER.

	Chicago.	New York.
Creamery (62 score).....	@20 1/2	@27 1/2
Creamery (90-91 score).....	@24 1/2	26 @27
Creamery firsts (88-89).....	@24 1/2	25 @25 1/2

#### EGGS.

Extra firsts.....	@27 1/2
Firsts, fresh.....	@26
Standards.....	32 1/2 @33

#### LIVE POULTRY.

Fowls.....	9 @16 1/2	18 1/2 @20
Springs.....	14 @16	12 @18
Broilers.....	11 @16	19 @22
Capons.....	16 @22	
Old Roosters.....	11 @12 1/2	10 @16
Ducks.....	10 @15	@16
Geese.....	12 @14 1/2	@18
Turkeys.....	17 @24	@25

#### DRESSED POULTRY.

Chickens, 36-47, fresh.....	@19 1/2	@20 1/2
Chickens, 48 up, fresh.....	@20	21 @23
Fowls, 31-47, fresh.....	16 1/2 @17 1/2	18 1/2 @20
48-59, fresh.....	19 1/2 @20 1/2	20 @21
60 and up, fresh.....	@22 1/2	@23
Turkeys, Northwestern.....	@26	@27 1/2
Young toms, boxes.....	@27	@29
Young hens, boxes.....	@24	@25
Turkeys, Southwestern.....	@24	@25
Young toms, boxes.....	@25	@27 1/2
Young hens, boxes.....	@25	@27 1/2

### BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Friday, December 9:

	3.	5.	6.	7.	8.	9.
Chicago.....	29 1/2	28 1/2	28 1/2	28 1/2	28 1/2	28 1/2
New York.....	30 1/2	29 1/2	29 1/2	29 1/2	29 1/2	29 1/2
Boston.....	31	30	30	30	30	30
Phila.....	31	30	30	30	30	29 1/2
San Francisco.....	30	30 1/2	30 1/2	30 1/2	31	*

\*Not available.

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	28 1/2	28	28	28	27 1/2	26 1/2
Track.....	28 1/2	28 1/2	28 1/2	28 1/2	28	27

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	—Since January 1, 1937.
--	------------	------------	-------------------------

Chicago, 2,610,465 2,487,774 291,831,516 224,608,826

New York, 4,853,188 3,079,375 288,600,373 219,249,009

Boston, 1,118,769 938,048 78,770,742 75,561,159

Phila., 1,426,891 968,975 68,537,845 65,509,234

Total, 10,009,313 7,492,172 727,900,476 584,928,028

Cold storage movement (lbs.—Net Wt.):

	In	Out	On hand	Same day
	Dec. 8.	Dec. 9.	Dec. 8.	last year.

Chicago... 18,240 521,677 66,734,797 17,470,724

New York... 133,579 292,239 44,307,493 3,314,331

Boston... 1,280 38,570 3,642,237 1,457,707

Phila... 43,072 39,832 531,321 237,328

Total... 198,171 892,318 115,215,848 22,480,900



# Live Stock Markets

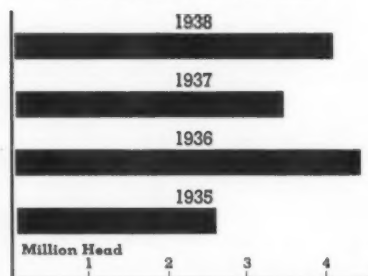
WEEKLY REVIEW

## More Livestock Processed

**L**IVESTOCK supplies in the opening month of the packer year 1938-39 were favorable, as indicated by the number of animals processed in federally inspected plants during November. Hogs slaughtered totaled 618,542 head more than in November a year ago, cattle 2,352 head more, calves 10,695 head less and sheep and lambs 131,697 head more. While cattle slaughter was exceeded in November 1934, 1935 and 1936, the number processed in November 1938 was highest for the month with these exceptions since 1927.

Hog slaughter was the highest for the month since 1934 with the exception of November, 1936, when large numbers of pigs and unfinished hogs were being

### NOVEMBER HOG KILL



marketed because of failure of the corn crop and general feed shortage. With two exceptions, the number of sheep and lambs processed was the highest for November since 1920. Calf slaughter was higher during the month in each of the past four years, but with these exceptions, slaughter in November, 1938, was the November high for more than 20 years.

Animals processed under federal inspection during November, 1938, and in each of preceding 10 years:

NOVEMBER SLAUGHTER.			
	Cattle.	Hogs.	Sheep.
1938	858,187	3,913,289	1,452,966
1937	855,835	3,294,747	1,321,269
1936	988,167	4,291,635	1,543,916
1935	955,694	2,421,898	1,406,985
1934	897,062	4,311,939	1,328,869
1933	777,005	4,501,047	1,355,930
1932	627,328	3,778,133	1,338,485
1931	614,208	4,217,819	1,505,120
1930	605,048	4,023,718	1,305,482
1929	731,407	4,498,554	1,139,159
1928	762,045	4,455,273	1,189,416

Number processed during each month of the year 1938 follows:

ELEVEN MONTHS' TOTALS.			
	Cattle.	Hogs.	Sheep.
January	829,802	4,200,988	1,552,017
February	716,147	2,833,046	1,423,333
March	890,257	2,610,231	1,427,423
April	748,620	2,462,091	1,424,933
May	772,331	2,584,723	1,550,041
June	815,786	2,533,468	1,485,386
July	820,031	2,253,530	1,461,253
August	847,898	2,466,949	1,003,398
September	916,626	2,671,296	1,003,906
October	883,786	3,310,720	1,637,656
November	858,187	3,913,289	1,452,966
Total, 1938	9,018,470	81,840,331	16,712,714
1937	9,210,109	27,683,084	15,897,333
1936	9,984,756	31,373,868	15,642,746
1935	8,773,657	23,182,772	16,275,534
1934	9,149,966	39,679,499	14,701,569

### CLEVELAND LIVESTOCK SHOW

Albert H. Schaffner, Schaffner Bros., Erie, Pa., judged the cattle at the annual Cleveland Live Stock Show, held during the week ended December 3 at the Cleveland, O., stock yards. The grand champion was a 1030 lb. Short-horn steer with an Angus as reserve champion. The Mid-Day Club of Cleveland paid 82½¢ for the champion and the reserve champ sold for 30¢ per pound. Mr. Schaffner said the Short-horn was one of the best steers he had ever had the pleasure of placing at the top of a strong class.

### CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., December 15, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota hog trade turned lower this week, despite a slight reduction in receipts. The market on weights 250-lb. down closed steady to 10¢ lower than last Saturday, while heavier butchers were 10@20¢ lower, with spots off more; packing sows were generally 10@25¢ lower with instances 30¢ off from last Saturday.

On Thursday's trade, good to choice, 180-250-lb. butchers sold generally from \$6.90@7.10, with some bids for 220-250-lb. down to \$6.80. Most 250-290-lb. brought \$6.70@7.00 and 290-350-lb., \$6.50@6.75; a few 160-180-lb. cashed at \$6.25@6.90. Good packing sows 350-lb. down, \$6.40@6.70, few \$6.75; 350-425-lb., \$6.25@6.50; 425-550-lb., \$6.00@6.35.

Receipts at concentration points and plants for week ended Dec. 15:

	This week.	Last week.
Friday, Dec. 9	43,700	34,300
Saturday, Dec. 10	53,200	34,200
Monday, Dec. 12	67,800	49,600
Tuesday, Dec. 13	27,000	37,100
Wednesday, Dec. 14	23,000	31,600
Thursday, Dec. 15	28,900	36,900

### TRUCK RECEIPTS LARGE

Truck receipts of livestock at 13 markets during November, 1938, totaled 467,881 cattle; 188,098 calves, 1,147,553 hogs and 492,846 sheep. For the 11 months of 1938, marketings by truck at these points compared with 1937 and 1936 were as follows:

ELEVEN MONTHS TOTALS			
	1938.	1937.	1936.
Cattle	5,216,661	5,024,395	5,634,825
Calves	1,986,347	2,302,423	2,172,282
Hogs	10,229,494	9,067,259	11,126,827
Sheep	4,043,951	3,736,759	3,575,813
Total	21,476,453	20,120,836	22,509,727



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## RECEIPTS AT CHIEF CENTERS

Week ended December 10, 1938.

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 10.....	187,000	401,000	249,000
Previous week .....	206,000	461,000	254,000
1937 .....	228,000	455,000	284,000
1936 .....	270,000	568,000	294,000
1935 .....	262,000	643,000	242,000

At 11 markets:	Hogs.
Week ended Dec. 10.....	355,000
Previous week .....	390,000
1937 .....	396,000
1936 .....	480,000
1935 .....	380,000
1934 .....	432,000
1933 .....	603,000
1932 .....	476,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 10.....	124,000	284,000	166,000
Previous week .....	129,000	314,000	160,000
1937 .....	160,000	328,000	201,000
1936 .....	185,000	418,000	178,000
1935 .....	171,000	362,000	151,000
1934 .....	178,000	538,000	162,000
1933 .....	155,000	500,000	233,000
1932 .....	126,000	403,000	195,000

## LIVESTOCK AT 67 MARKETS

Movement during November, 1938.

CATTLE.			
	Receipts.	Local slaughter.	Shipments.
November, 1938.....	1,290,634	657,218	656,313
October, 1938 .....	1,582,666	751,725	791,873
November av. 5 yrs. 1,433,274		799,100	652,690

CALVES.			
November, 1938.....	800,481	331,707	270,469
October, 1938 .....	722,954	370,623	327,911
November av. 5 yrs. 588,061		377,168	261,986

HOGS.			
November, 1938.....	2,607,209	1,903,004	890,844
October, 1938 .....	2,255,336	1,660,170	587,267
November av. 5 yrs. 2,713,470		1,953,613	756,795

SHEEP AND LAMBS.			
November, 1938.....	1,945,049	995,513	968,288
October, 1938 .....	2,805,151	1,124,071	1,673,085
November av. 5 yrs. 1,912,787		1,001,022	929,103

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during November, 1938, by stations:

	Cattle.	Sheep and Calves.	Lambs.	Hogs.
Baltimore ..	10,106	1,595	1,633	52,998
Chicago <sup>1</sup> ..	116,078	25,225	188,365	486,372
Denver .....	12,498	1,570	25,077	18,411
Kansas City ..	57,196	27,072	75,877	127,092
New York <sup>2</sup> ..	38,937	63,315	278,928	208,610
Omaha .....	65,630	7,449	69,598	131,951
St. Louis <sup>3</sup> ..	56,433	36,682	70,925	277,085
Sioux City ..	20,766	1,718	53,653	94,412
So. St. Paul <sup>4</sup> ..	59,273	52,045	195,686	322,896
All Other Stations ..	421,270	240,622	583,229	2,193,472
Total:				
Nov. 1938 ..	858,187	457,299	1,452,966	3,913,289
Nov. 1937 ..	855,835	467,994	1,321,269	3,294,747
11 mos. ended				
Nov. 1938 ..	9,018,470	5,074,392	16,712,714	31,840,331
11 mos. ended				
Nov. 1937 ..	9,210,109	5,829,210	15,867,333	27,683,684

<sup>1</sup>Includes Elburn, Ill. <sup>2</sup>Includes Jersey City and Newark, N. J. <sup>3</sup>Includes National Stock Yards and East St. Louis, Ill. <sup>4</sup>Includes Newport and St. Paul, Minn.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, December 15, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

### BARROWS AND GILTS:

#### Good-choice:

140-160 lbs. ....	\$ 7.25@ 7.50	\$ 7.25@ 7.50	\$ 7.00@ 7.10	\$ 7.10@ 7.30	\$ 7.35@ 7.40
160-180 lbs. ....	7.35@ 7.50	7.40@ 7.55	7.00@ 7.15	7.15@ 7.30	7.15@ 7.40
180-200 lbs. ....	7.35@ 7.50	7.45@ 7.55	7.10@ 7.15	7.15@ 7.30	7.05@ 7.15
200-220 lbs. ....	7.20@ 7.45	7.40@ 7.55	7.10@ 7.15	7.15@ 7.30	6.95@ 7.10
220-250 lbs. ....	7.00@ 7.25	7.35@ 7.55	7.00@ 7.15	7.10@ 7.30	6.80@ 6.95
250-290 lbs. ....	6.90@ 7.15	7.15@ 7.45	7.00@ 7.15	7.10@ 7.25	6.75@ 6.85
290-350 lbs. ....	6.85@ 7.00	7.00@ 7.25	7.00@ 7.10	7.00@ 7.20	6.70@ 6.80

#### Medium:

140-160 lbs. ....	6.90@ 7.35	7.00@ 7.35	.....	.....	7.15@ 7.35
160-180 lbs. ....	6.90@ 7.35	7.00@ 7.40	6.85@ 7.00	.....	7.00@ 7.15
180-200 lbs. ....	6.85@ 7.25	7.00@ 7.40	6.90@ 7.00	.....	6.90@ 7.05

### PACKING SOWS:

#### Good:

275-350 lbs. ....	6.65@ 6.75	6.50@ 6.65	6.65@ 6.85	6.70@ 6.85	6.50@ 6.55
350-425 lbs. ....	6.55@ 6.70	6.35@ 6.55	6.60@ 6.75	6.60@ 6.75	6.50@ 6.55
425-550 lbs. ....	6.50@ 6.65	6.50@ 6.65	6.50@ 6.75	6.50@ 6.75	6.50@ 6.55

#### Medium:

275-550 lbs. ....	6.25@ 6.65	6.10@ 6.50	6.25@ 6.50	6.25@ 6.70	6.40@ 6.50
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### PIGS (Slaughter):

Good-choice, 100-140 lbs. ....	7.00@ 7.40	7.00@ 7.40	.....	.....	7.50@ 8.00
Medium, 100-140 lbs. ....	6.50@ 7.25	6.60@ 7.25	.....	.....	.....

### Slaughter Cattle, Vealers, and Calves:

#### STEERS, choice:

750-900 lbs. ....	10.25@ 11.50	9.75@ 11.25	10.25@ 11.50	10.25@ 11.75	9.75@ 11.25
900-1100 lbs. ....	10.50@ 12.25	10.25@ 11.75	10.50@ 12.00	10.25@ 12.00	10.25@ 11.75
1100-1300 lbs. ....	11.00@ 12.50	10.50@ 12.00	10.50@ 12.25	10.25@ 12.00	10.50@ 11.75
1300-1500 lbs. ....	11.00@ 12.75	10.50@ 12.50	10.50@ 12.25	.....	10.50@ 11.75

#### STEERS, good:

750-900 lbs. ....	8.75@ 10.50	8.25@ 10.25	8.50@ 10.50	8.25@ 10.25	8.50@ 10.25
900-1100 lbs. ....	9.00@ 11.00	8.50@ 10.50	8.75@ 10.50	8.25@ 10.25	8.50@ 10.50
1100-1300 lbs. ....	9.00@ 11.00	8.75@ 10.50	8.75@ 10.50	8.25@ 10.50	8.50@ 10.50
1300-1500 lbs. ....	9.00@ 11.25	8.75@ 10.50	8.75@ 10.50	8.25@ 10.50	8.50@ 10.50

#### STEERS, medium:

750-1100 lbs. ....	7.25@ 9.00	7.50@ 8.50	7.00@ 8.75	7.25@ 8.25	6.75@ 8.50
1100-1300 lbs. ....	7.50@ 9.00	7.50@ 8.75	7.50@ 8.75	7.25@ 8.25	7.00@ 8.50

#### STEERS, common (plain):

750-1100 lbs. ....	6.50@ 7.50	6.50@ 7.50	6.25@ 7.50	6.75@ 7.25	6.00@ 7.00
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#### STEERS AND HEIFERS:

Choice, 550-750 lbs. ....	9.75@ 11.25	9.50@ 10.75	9.50@ 10.75	9.50@ 10.50	9.00@ 10.75
Good, 550-750 lbs. ....	8.25@ 9.75	8.25@ 9.50	8.00@ 9.50	7.75@ 9.50	7.75@ 9.75

#### HEIFERS:

Choice, 750-900 lbs. ....	9.75@ 11.25	9.50@ 10.50	9.50@ 10.50	9.50@ 10.50	9.00@ 10.25
Good, 750-900 lbs. ....	8.25@ 9.75	8.25@ 9.50	8.00@ 9.50	7.75@ 9.50	7.75@ 9.90
Medium, 550-900 lbs. ....	7.25@ 8.25	6.75@ 8.25	6.50@ 8.00	6.25@ 7.75	6.00@ 7.75
Common (plain), 550-900 lbs. ....	5.50@ 7.25	5.50@ 6.75	5.50@ 6.50	5.25@ 6.25	5.00@ 6.25

#### COWS, all weights:

Choice .....	6.50@ 7.50	.....	.....	.....	.....
Good .....	6.00@ 6.50	6.00@ 7.00	5.75@ 6.75	5.75@ 6.75	5.75@ 6.50
Medium .....	5.50@ 6.00	5.50@ 6.00	5.25@ 5.75	5.25@ 5.75	5.25@ 5.75
Common (plain) .....	4.90@ 5.50	4.75@ 5.50	5.00@ 5.25	4.75@ 5.25	4.75@ 5.25
Low cutter and cutter .....	3.75@ 4.90	3.50@ 4.75	4.00@ 5.00	3.50@ 4.75	3.25@ 4.75

#### BULLS (Ylgs. Excl.), all weights:

Good .....	6.00@ 6.75	6.50@ 7.00	6.25@ 6.75	6.25@ 6.50	6.25@ 6.75
Medium .....	5.75@ 6.50	5.75@ 6.50	5.75@ 6.35	5.50@ 6.25	5.75@ 6.50
Cutter and common (plain) ..	5.25@ 6.00	4.75@ 5.75	5.00@ 5.75	4.75@ 5.75	4.75@ 5.75

#### VEALERS, all weights:

Choice .....	9.00@ 9.50	10.25 only	8.00@ 9.00	9.00@ 9.50	8.50@ 9.50
Good .....	7.50@ 9.00	9.00@ 10.25	7.00@ 8.00	7.00@ 9.00	7.00@ 8.50
Medium .....	6.50@ 7.50	7.75@ 9.00	6.00@ 7.00	6.00@ 7.50	6.00@ 7.50
Cull and common (plain) ..	5.00@ 6.50	4.50@ 7.75	5.00@ 6.00	5.00@ 6.00	4.00@ 6.50

#### CALVES, 250-400 lbs.:

Choice .....	7.00@ 7.50	7.75@ 8.75	7.00@ 8.00	7.75@ 8.25	7.50@ 8.50
Good .....	6.00@ 7.00	7.00@ 7.75	6.00@ 7.00	7.00@ 7.75	6.50@ 7.50
Medium .....	5.50@ 6.00	6.00@ 7.00	5.50@ 6.00	6.00@ 7.00	5.50@ 7.00
Common (plain) .....	5.00@ 5.50	4.50@ 6.00	5.00@ 5.50	5.00@ 6.00	4.50@ 5.50

### Slaughter Lambs and Sheep:

#### LAMBS:

Choice .....	8.85@ 9.00	8.50@ 9.00	8.75@ 8.90	8.50@ 8.85	8.50@ 8.75
Good .....	8.40@ 8.85	8.00@ 8.50	8.25@ 8.75	8.00@ 8.50	8.00@ 8.50
Medium .....	6.60@ 8.40	7.00@ 8.00	7.00@ 8.25	7.00@ 8.00	6.00@ 8.25
Common (plain) .....	5.25@ 6.60	5.75@ 7.00	6.00@ 7.00	6.00@ 7.00	5.75@ 7.00

#### YEARLING WETHERS:

Good-choice .....	6.75@ 7.15	.....	6.50@ 8.00	6.50@ 7.50	6.50@ 7.75
Medium .....	5.35@ 6.75	.....	5.50@ 6.50	5.25@ 6.50	5.50@ 6.50

#### EWES:

Good-choice .....	3.75@ 4.25	3.25@ 4.00	3.50@ 4.00	3.25@ 4.10	3.25@ 4.00
Common (plain) & medium ..	2.00@ 3.75	2.00@ 3.25	2.00@ 3.50	2.00@ 3.25	2.00@ 3.25

\*Quotations based on animals of current seasonal market weights and wool growth.

## CANADIAN INSPECTED KILL

Canadian inspected kill in October was as follows:

	October, 1938.	October, 1937.
Cattle .....	87,967	113,765
Calves .....	50,476	55,061
Hogs .....	297,440	321,679
Sheep .....	134,001	135,918

## PACIFIC COAST LIVESTOCK

Receipts five days ended Dec. 9.

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles .....	5,425	1,515	1,752	1,082
San Francisco .....	1,410	55	1,635	4,625
Portland .....	2,660	365	5,450	3,760

DIRECTS—Los Angeles, 52 cars; calves, 12 cars; hogs, 133 cars; sheep, 75 cars. San Francisco: Cattle, 165 head; calves, 30 head; hogs, 4,330 head; sheep, 2,325 head. Portland: Hogs, 2,430.

## NEW YORK LIVESTOCK

Receipts week ended December 10:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City .....	5,518	11,674	4,923	25,761
Central Union .....	1,127	1,122	.....	6,279
New York .....	592	1,919	17,804	4,054
Total .....	7,147	14,706	22,727	36,094
Last week .....	7,730	13,099	25,139	60,134
Two weeks ago .....	6,815	14,675	22,898	46,872

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 10, 1938, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.*
Armour and Company.....	6,382	4,311	13,979
Swift & Company.....	4,977	6,325	9,348
Wilson & Co.....	4,048	7,576	9,978
Shippers.....	6,079	13,546	9,610
Others.....	4,121	23,967	4,118
Brennan Packing Co., .....	hogs; Western Pack-		
ing Co., Inc., 1,815 hogs; Agar Packing Co., 5,211			
hogs.			
Total: 25,307 cattle; 6,715 calves; 63,251 hogs;			
35,884 sheep.			
Not including 1,094 cattle, 1,230 calves, 33,571			
hogs and 8,249 sheep bought direct.			

\*These figures include directs.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,689	1,022	1,397	9,574
Cudahy Pkg. Co.....	1,419	639	975	4,670
Swift & Company.....	1,937	712	1,838	6,219
Wilson & Co.....	1,576	665	1,117	4,375
Indep. Pkg. Co.....	.....	.....	278	.....
Kornblum Pkg. Co.....	508	.....	.....	.....
Others.....	3,994	352	1,614	8,064
Total.....	12,148	3,390	7,219	27,902
Not including 31,595 hogs bought direct.				

### OMAHA.

	Cattle and	Calves.	Hogs.	Sheep.
Armour and Company.....	4,906	4,952	2,925	
Cudahy Pkg. Co.....	2,940	5,530	5,880	
Swift & Company.....	3,583	3,238	3,708	
Wilson & Co.....	1,038	3,079	.....	
Others.....	.....	11,951	.....	
Cattle and calves: Eagle Pkg. Co., 29; Greater				
Omaha Pkg. Co., 156; Geo. Hoffmann, 28; Lewis				
Pkg. Co., 84; Nebraska Beef Co., 360; Omaha				
Pkg. Co., 167; John Roth & Son, 88; South Omaha				
Pkg. Co., 119; Lincoln Pkg. Co., 161.				
Total: 13,968 cattle and calves; 26,750 hogs;				
12,518 sheep.				
Not including 12,361 hogs and 2,686 sheep bought				
direct.				

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,353	1,474	5,011	4,980
Swift & Company.....	2,443	1,131	4,081	4,853
Hunter Pkg. Co.....	1,146	293	2,003	1,091
Hell Pkg. Co.....	.....	1,995	.....	.....
Laclede Pkg. Co.....	.....	2,422	.....	.....
Siehoff Pkg. Co.....	.....	1,835	.....	.....
Shippers.....	5,325	3,502	12,993	8,509
Others.....	3,093	237	7,763	1,096
Total.....	14,869	6,637	38,103	15,829
Not including 1,322 cattle, 2,898 calves, 39,714				
hogs, and 2,180 sheep bought direct.				

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.....	1,417	389	9,021	9,758
Armour and Company.....	1,684	384	5,068	5,635
Others.....	1,500	16	1,590	991
Total.....	4,601	789	15,679	16,384
Not including 4,344 hogs bought direct.				

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,033	151	7,348	3,932
Armour and Company.....	1,866	138	7,565	3,376
Shippers.....	2,318	6	9,615	2,834
Others.....	381	9	89	8
Total.....	6,598	304	24,617	10,150

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	1,877	847	1,825	1,461
Wilson & Co.....	2,079	768	1,901	1,057
Others.....	334	26	902	1
Total.....	4,290	1,641	4,628	2,499
Not including 63 cattle and 751 hogs bought				
direct.				

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,301	2,977	22,991	5,502
Cudahy Pkg. Co.....	838	1,765	.....	.....
Riffin Pkg. Co.....	527	39	.....	.....
Swift & Company.....	3,759	4,323	22,466	7,779
United Pkg. Co.....	1,967	334	.....	.....
Total.....	9,392	9,432	45,457	13,281
Not including 97 cattle, 189 calves, 10,215 hogs				
and 611 sheep bought direct.				

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,922	2,275	2,395	3,370
Swift & Company.....	2,576	1,803	1,888	3,408
City Packing Co.....	201	47	418	.....
Blue Bonnet Pkg. Co.....	86	57	394	.....
Rosenthal Pkg. Co.....	39	1	35	.....
Total.....	8,824	4,183	5,120	6,838

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	1,228	759	807	2,028
Dold Pkg. Co.....	715	236	583	.....
Wichita D. B. Co.....	11	.....	.....	.....
Dunn-Osterling.....	89	.....	449	.....
Fred W. Dold.....	133	.....	171	.....
Sundowner Pkg. Co.....	49	.....	.....	.....
Pioneer Cattle Co.....	70	.....	.....	.....
Keefe Pkg. Co.....	19	.....	.....	.....
Total.....	2,314	995	2,010	2,028
Not including 1,486 hogs bought direct.				

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	1,080	120	1,392	8,536
Swift & Company.....	658	57	2,181	5,209
Cudahy Pkg. Co.....	783	106	1,301	1,327
Others.....	1,898	380	1,218	2,612
Total.....	4,428	643	6,098	17,684

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	2,021	4,009	12,063	1,819
Armour & Co., Milw.....	852	2,836	.....	.....
Shippers.....	317	12	91	91
Others.....	975	793	43	243
Total.....	4,165	7,840	12,197	2,853

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.....	1,472	484	16,329	2,611
Armour and Company.....	806	294	1,215	.....
Hilgemeyer Bros.....	10	.....	1,000	.....
Stumpf Bros.....	90	5	812	.....
Meier P. Co.....	109	43	355	.....
Mass Hartman Co.....	43	17	.....	.....
Wabnitz & Deters.....	37	117	187	19
Shippers.....	3,038	1,235	15,459	6,567
Others.....	1,353	396	345	614
Total.....	6,958	2,561	35,237	9,811

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....	23	.....	269	.....
E. Kahn's Sons Co.....	461	118	5,078	1,077
Lohrey Packing Co.....	2	.....	244	.....
H. H. Meyer Pkg. Co.....	12	.....	3,669	.....
J. Schlachter's Sons.....	141	130	.....	30
J. & F. Schroth P. Co.....	10	.....	2,706	.....
J. F. Stegner Co.....	268	196	.....	21
Shippers.....	328	.....	1,962	.....
Others.....	1,387	610	742	217
Total.....	2,615	1,077	14,401	1,614
Not including 471 cattle, 6 calves, 1,069 hogs				
and 91 sheep bought direct.				

### RECAPITULATION.

#### CATTLE.

	Week	Prev.	Cor.
	Dec. 10.	week.	week.
Chicago.....	25,307	2,948†	40,479
Kansas City.....	12,148	16,579	20,870
Omaha.....	13,968	21,169	20,604
East St. Louis.....	9,068	20,556	22,255
St. Joseph.....	4,610	5,956	7,137
Sioux City.....	6,598	9,849	11,797
Oklahoma City.....	4,290	6,639	6,588
Wichita.....	2,314	2,457	2,937
Denver.....	4,428	3,898	8,853
St. Paul.....	9,392	13,501	12,981
Milwaukee.....	4,165	6,646	4,298
Indianapolis.....	6,958	10,506	5,901
Cincinnati.....	2,615	1,935	2,917
Ft. Worth.....	5,824	7,045	.....
Total.....	111,705	128,657	162,587
*Cattle and calves.			

#### HOGS.

	Week	Prev.	Cor.
	Dec. 10.	week.	week.
Chicago.....	63,251	877†	92,110
Kansas City.....	7,219	7,557	7,536
Omaha.....	26,750	35,905	27,311
East St. Louis.....	43,514	52,067	58,061
St. Joseph.....	15,679	16,629	12,735
Sioux City.....	24,617	28,227	22,627
Oklahoma City.....	4,628	6,154	3,470
Wichita.....	2,010	2,305	1,830
Denver.....	6,098	7,403	5,208
St. Paul.....	45,457	64,299	51,243
Milwaukee.....	12,197	19,373	19,768
Indianapolis.....	35,237	59,870	42,428
Cincinnati.....	14,401	20,158	18,838
Ft. Worth.....	5,120	5,138	.....
Total.....	313,178	323,022	363,165

#### SHEEP.

	Week	Prev.	Cor.
	Dec. 10.	week.	week.
Chicago.....	35,884	1,461†	61,518
Kansas City.....	27,902	20,819	14,783
Omaha.....	12,518	20,360	28,744
East St. Louis.....	12,020	18,513	20,752
St. Joseph.....	16,384	13,390	14,713
Sioux City.....	10,150	12,614	16,280
Oklahoma City.....	2,499	2,845	1,775
Wichita.....	2,021	2,216	2,211
Denver.....	17,684	22,357	2,620
St. Paul.....	13,281	20,316	21,647
Milwaukee.....	2,853	4,548	3,097
Indianapolis.....	9,811	14,610	11,450
Cincinnati.....	1,614	1,907	1,867
Ft. Worth.....	6,838	8,971	.....
Total.....	171,466	164,385	202,457
†Figures incomplete because of yards' strike.			

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 5.....	9,238	1,355	16,879	7,894
Tues., Dec. 6.....	7,660	2,261	20,468	6,741
Wed., Dec. 7.....	5,971	1,908	14,250	10,586
Thurs., Dec. 8.....	5,968	1,573	17,534	6,282
Fri., Dec. 9.....	1,373	424	19,995	10,770
Sat., Dec. 10.....	100	.....	8,000	1,000
Total this week.....	30,300	7,521	96,626	43,273
Previous week.....	7,688	1,133	37,995	15,651
Year ago.....	40,735	6,131	127,949	60,089
Two years ago.....	52,193	6,965	148,888	51,723

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 5.....	804	102	1,007	775
Tues., Dec. 6.....	1,229	29	2,252	1,411
Wed., Dec. 7.....	1,551	145	2,328	1,231
Thurs., Dec. 8.....	1,560	135	3,753	3,123
Fri., Dec. 9.....	690	188	3,629	2,248
Sat., Dec. 10.....	100	.....	200	500
Total this week.....	5,834	599	13,169	9,289
Previous week.....	3,061	634	8	1,461
Year ago.....	13,267	718	18,942	20,313
Two years ago.....	14,329	1,510	19,690	5,197

### DECEMBER AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	December.	1937.	1938.	1937.
Cattle.....	32,633	57,288	1,788,096	1,872,900
Calves.....	8,010	8,828	309,014	368,005
Hogs.....	109,122	178,849	3,844,090	3,620,636
Sheep.....	50,745	83,074	2,418,888	2,367,723

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Dec. 10.....	\$ 9.75	\$7.35	\$3.50	\$ 9.15
*Previous week .....	9.75	7.60	3.60	9.40
1937 .....	9.10	8.00	4.25	9.15
1936 .....	10.40	9.90	3.75	8.75
1935 .....	9.85	9.65	4.35	10.85
1934 .....	7.20	5.65	2.50	6.70
1933 .....	5.15	3.25	2.75	7.05

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended December 10, 1938.

### CATTLE

	Week ended Dec. 10.	Prev. week.	Cor. week. 1937.
Chicago	20,322	2,048 <sup>1</sup>	27,925
Kansas City	15,533	20,303	25,377
Omaha	15,416	19,283	20,702
East St. Louis	9,083	11,374	13,944
St. Joseph	4,478	5,912	7,484
Sioux City	4,578	6,171	9,617
Wichita	3,309	3,308	4,104
Fort Worth	10,007	12,873	...
Philadelphia	1,964	2,074	2,027
Indianapolis	1,567	2,004	2,111
New York & Jersey City	9,081	9,842	8,582
Oklahoma City	5,894	7,891	9,215
Cincinnati	2,432	4,467	5,942
Denver	4,878	4,135	4,573
St. Paul	9,392	11,160	12,981
Milwaukee	3,639	4,280	4,168
Total	120,681	127,525	157,212

\*Cattle and calves.

### HOGS

Chicago	102,264	114,241 <sup>1</sup>	119,880
Kansas City	37,763	42,419	26,084
Omaha	32,280	48,101	23,386
East St. Louis	74,406	79,927	51,796
St. Joseph	18,833	18,009	12,968
Sioux City	20,889	38,596	17,068
Wichita	2,493	8,781	2,958
Fort Worth	5,120	5,138	...
Philadelphia	17,913	18,752	17,117
Indianapolis	22,189	23,179	18,450
New York & Jersey City	47,225	52,644	51,812
Oklahoma City	5,379	7,538	4,833
Cincinnati	11,495	16,868	16,400
Denver	6,037	6,275	5,208
St. Paul	60,761	78,180	53,688
Milwaukee	12,161	13,952	17,908
Total	484,311	568,300	439,316

### SHEEP

Chicago	34,523	1,461 <sup>1</sup>	48,767
Kansas City	27,902	20,819	14,783
Omaha	15,333	22,471	18,629
East St. Louis	12,020	14,064	18,209
St. Joseph	15,393	13,179	14,253
Sioux City	7,316	8,863	14,879
Wichita	2,028	2,216	2,311
Fort Worth	6,838	8,671	...
Philadelphia	4,274	5,069	6,324
Indianapolis	2,816	3,801	2,218
New York & Jersey City	53,962	76,563	65,965
Oklahoma City	2,499	2,845	1,775
Cincinnati	1,634	2,555	3,717
Denver	4,929	7,257	5,620
St. Paul	13,281	20,816	21,647
Milwaukee	2,061	1,588	2,087
Total	206,109	211,423	236,084

<sup>1</sup>No market at Chicago, because of yards' strike.

## CANADIAN LIVESTOCK PRICES

### STEERS

Top Prices	Week ended Dec. 8.	Last week.	Same week 1937.
Toronto	\$ 7.00	\$ 7.00	\$ 8.00
Montreal	7.00	6.65	7.50
Winnipeg	9.00	8.25	6.50
Calgary	5.50	5.25	5.50
Edmonton	6.00	5.50	6.00
Prince Albert	5.00	5.00	4.25
Moose Jaw	4.50	5.25	5.75
Saskatoon	4.50	4.75	4.50
Regina	4.75	...	...

### VEAL CALVES

Toronto	\$11.00	\$11.00	\$11.50
Montreal	10.50	10.50	9.50
Winnipeg	9.00	9.00	8.00
Calgary	6.00	6.00	5.00
Edmonton	6.50	6.50	6.00
Prince Albert	5.00	5.50	4.50
Moose Jaw	6.00	5.90	6.00
Saskatoon	7.50	8.00	6.50
Regina	7.50	6.25	...

### BACON HOGS

Toronto	\$ 9.00	\$ 8.50	\$ 8.40
Montreal	9.25	8.75	8.60
Winnipeg	8.65	8.25	8.25
Calgary	8.25	7.60	8.10
Edmonton	8.00	7.70	8.00
Prince Albert	8.40	7.75	8.00
Moose Jaw	8.50	7.85	8.10
Saskatoon	8.40	7.75	8.00
Regina	8.50	7.85	...

<sup>1</sup> Montreal and Winnipeg hogs sold on "fed and watered" basis. All others "off trucks."

### GOOD LAMBS

Toronto	\$10.00	\$ 8.75	\$ 9.50
Montreal	9.00	8.50	8.00
Winnipeg	8.00	7.75	7.25
Calgary	6.75	6.75	6.25
Edmonton	6.75	6.25	6.25
Prince Albert	6.50	6.00	6.00
Moose Jaw	6.50	6.50	6.25
Saskatoon	7.35	6.50	6.25
Regina	6.75	6.25	...

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending December 10, 1938.....	10,411	2,869	2,903
	Week previous .....	9,811	2,522	2,622
	Same week year ago.....	8,223	2,790	2,299
COWS, carcass	Week ending December 10, 1938.....	1,719	1,760	2,961
	Week previous .....	1,753	1,883	3,009
	Same week year ago.....	2,569	1,007	2,695
BULLS, carcass	Week ending December 10, 1938.....	501	453	81
	Week previous .....	564	438	21
	Same week year ago.....	327	302	5
VEAL, carcass	Week ending December 10, 1938.....	9,815	1,653	586
	Week previous .....	10,286	1,777	1,035
	Same week year ago.....	9,218	1,735	883
LAMB, carcass	Week ending December 10, 1938.....	42,534	16,192	15,040
	Week previous .....	42,083	16,030	14,320
	Same week year ago.....	35,490	13,390	8,561
MUTTON, carcass	Week ending December 10, 1938.....	1,511	351	817
	Week previous .....	2,444	553	867
	Same week year ago.....	4,035 <sup>1</sup>	489	1,174
PORK CUTS, lbs.	Week ending December 10, 1938.....	2,568,767	590,495	295,201
	Week previous .....	2,295,271	710,144	373,375
	Same week year ago.....	2,191,561	634,134	357,630
BEEF CUTS, lbs.	Week ending December 10, 1938.....	650,243	...	...
	Week previous .....	705,482	...	...
	Same week year ago.....	417,710	...	...

### LOCAL SLAUGHTERS.

CATTLE, head	Week ending December 10, 1938.....	9,081	1,994	...
	Week previous .....	9,542	2,074	...
	Same week year ago.....	8,582	2,027	...
CALVES, head	Week ending December 10, 1938.....	15,057	2,837	...
	Week previous .....	13,187	2,795	...
	Same week year ago.....	16,562	2,752	...
HOGS, head	Week ending December 10, 1938.....	45,299	17,913	...
	Week previous .....	50,493	18,752	...
	Same week year ago.....	49,926	17,117	...
SHEEP, head	Week ending December 10, 1938.....	53,262	4,274	...
	Week previous .....	76,638	5,069	...
	Same week year ago.....	65,965	6,324	...

## LIVESTOCK PRICES COMPARED

November prices at Chicago, as reported by U. S. Dept. of Agriculture:

### SLAUGHTER CATTLE AND VEALERS.

	Nov. 1 1938.	Oct. 1938.	Nov. 1937.			
Steers—				Packing sows—		
	Choice, 750-900 lbs. <sup>1</sup> .....	\$11.04	\$11.07	Good, 275-350 lbs.....	7.63	7.56 8.20
	900-1100 lbs.....	11.71	11.78	350-425 lbs.....	7.54	7.37 8.00
	1100-1300 lbs.....	12.00	12.10	425-550 lbs.....	7.43	7.18 7.78
	1300-1500 lbs.....	12.17	12.38	Medium, 275-550 lbs.....	7.29	6.92 7.78
Good,	750-900 lbs. <sup>1</sup> .....	10.63	9.78	Medium,		
	900-1100 lbs.....	10.89	9.93	140-160 lbs.....	7.30	7.24 8.21
	1100-1300 lbs.....	10.27	10.20	160-180 lbs.....	7.39	7.45 8.32
	1300-1500 lbs.....	10.41	10.50	180-200 lbs.....	7.43	7.58 8.36
	Medium, 750-1100 lbs. <sup>1</sup> .....	8.17	7.90			
Common, 750-1100 lbs. <sup>1</sup> .....		8.31	8.16			
		6.92	6.68			
Steers and Heifers—						
	Choice, 550-750 lbs. <sup>1</sup> .....	10.77	10.80			
	Good, 550-750 lbs. <sup>1</sup> .....	9.46	9.36			
Heifers—						
	Choice, 750-900 lbs.....	10.72	10.87			
	Good, 750-900 lbs.....	9.43	9.35			
Cows—All weights—						
	Choice.....	7.42	7.54			
	Good.....	6.76	6.82			
Medium.....		6.11	6.11			
	Common.....	5.38	5.41			
	Low cutter and cutter.....	4.42	4.55			
Bulls (yearlings excluded)—						
	All weights—					
	Good.....	6.46	6.73			
Medium.....		6.37	6.45			
	Cutter and common.....	5.71	5.80			
Vealers—All weights—						
	Choice.....	10.43	10.98			
	Good.....	9.43	9.99			
Medium.....		8.22	8.75			
	Cull and common.....	6.75	7.00			
Calves—250-400 lbs.—						
	Choice.....	7.88	7.88			
	Good.....	7.25	7.25			
Medium.....		6.12	6.12			
	Common.....	5.25	5.25			

## U. S. INSPECTED HOG KILL

At 8 points for the week ended December 9, 1938, compared:

	Week ended Dec. 9.	Prev. week.	Cor. week. 1937.
Chicago	102,264	114,241	119,880
Kansas City, Kansas	37,763	42,419	26,084
Omaha	32,280	48,101	23,386
St. Louis & East St. Louis	74,406	79,927	51,796
Sioux City	20,889	38,596	16,068
St. Joseph	18,833	17,090	9,883
St. Paul	60,761	78,180	53,688
N. Y., Newark and J. C.	47,225	52,644	51,812
Total	400,321	471,296	352,537

**Merry Christmas**

A PRAGUE HAM is mild and tender  
PRAGUE CURED HAMS have a pleasing flavor



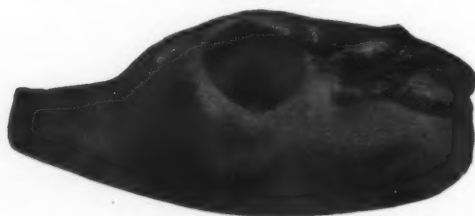
An Approved Curing Salt



This Delicious Baked Ham was PRAGUE CURED

A Mild "READY TO EAT HAM" wins favor  
A "Rich, Ripe flavor" increases sales

7 to 10 day cure



Ready-to-Eat Smoked Ham

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

PRAGUE POWDER is a dry pickle. It is totally soluble immediately on entering your brine to make your second pickle. It has the power of deep penetration. PRAGUE POWDER acts differently from any cure that is offered to you. It is not a mechanical mixture of salt and curing materials. PRAGUE POWDER is the total of all curing materials dissolved in water, boiled and dried at high heat on our PRAGUE POWDER rolls, which changes the character of the cure—changes its action in the meat. It is a pre-prepared substance, entirely different from any other cure offered.

Make your pumping pickle. Take your green ham and pump in 8, 10 or 12% Prague Powder Pickle. Prague Powder is immediately available as a color fixative when it enters your ham under pressure of our Big Boy Pump. When your hams go into the smokehouse see that all this added pickle is smoked out.

You are now in the midst of the winter trade, making hams for slicing and frying; making hams for baking and the "Ready to Eat" hams for family use. We suggest that these products be made by the very best cure that is available.

Remake Your Smokehouse if Necessary.

Do the Job RIGHT!

Ask GRIFFITH for Smokehouse Blueprints

## The GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois

Eastern Factory and Office: 35 Eighth St., Passaic, New Jersey

Canadian Factory and Office: 1 Industrial Street, Leaside, Toronto 12, Ontario

**Happy New Year**



# UP and DOWN the MEAT TRAIL

## Meat Packing 40 Years Ago

(From The National Provisioner, Dec. 17, 1898)

Federal meat inspection was maintained in 135 abattoirs in 35 cities of the country, the Secretary of Agriculture stated in his annual report for the fiscal year ended June 30, 1898. During the year inspection covered 4,433,181 cattle, 5,501,675 sheep, 245,155 calves and 20,936,840 hogs.

Swartzschild & Sulzberger Co. created a sensation in the cattle market when they bid \$6.50 per cwt. for choicest cattle of specially-bred and fed offerings from the farm of William F. Vanata, Tower, Ind. They also purchased 107 head of fancy Angus steers at \$5.70 per cwt. The latter averaged 1383 lbs.

Rohe & Bro., New York, purchased what was reputed to be the largest hog ever slaughtered. It was a "Jersey red," weighing 1600 lbs. at two and one-half years of age. The hog dressed 1336 lbs. and was one of the features of the company's Christmas display.

A tract of 42 acres of land was purchased for the Union Stock Yards at Richmond, Va., located at the corner of Leigh street and Hermitage road.

## Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 20, 1913.)

Department of Justice ruled against investigation of the cold storage industry after a survey of conditions indicated that scarcity of certain foods created high prices rather than a monopoly in the industry.

New York court of appeals ruled that oleomargarine made yellow by its natural ingredients could be sold without violation of the state law and that the New York law did not compel manufacturers to choose ingredients which would avoid making the product yellow.

R. J. Dunham, Chicago, was re-elected president of the Omaha Stock Yards Co., Everett Buckingham, vice president and J. C. Sharp, secretary and treasurer.

Standard Butchering Co., Butte, Mont., was incorporated with capital stock of \$10,000, by T. Schivebig, John Esser and A. Mackel.

## LEARN HOW TO CUT MEAT

Students in the meat shop of the new food trades vocational high school, New York City, add a "C" to their three "R's" as they learn meat cutting through actual experience. Their teacher, Alexander Nelson, directs the novice meat cutter with the knife.

## Chicago News of Today

President R. H. Cabell, Armour and Company, has been elected to the board of directors of the Chamber of Commerce of the United States.

Claude W. Robarge, head of the vacuum packed meats department, Cudahy Bros. Co., Cudahy, Wis., was a visitor in Chicago this week.

Harry J. MacWilliams, well-known packinghouse sales executive, is now associated with D. J. Gallagher, leading Chicago packinghouse broker. Friends of both Dan and Harry will be pleased to learn of the new connection. Roy F. Norris also joined the Gallagher staff recently.

W. W. Shoemaker, vice president of Armour and Company, attended the forty-third annual convention of the National Association of Manufacturers in New York last week. As chairman of the association's committee on agricultural cooperation, Mr. Shoemaker reported on the committee's study of soil conservation and several other governmental agricultural policies.

Sunderland & DeFord is the title of a new packinghouse brokerage firm, with offices at 327 So. LaSalle st. George Sunderland and Harold DeFord are well known throughout the packing industry, in which they have a host of friends who will wish them well in their new enterprise.

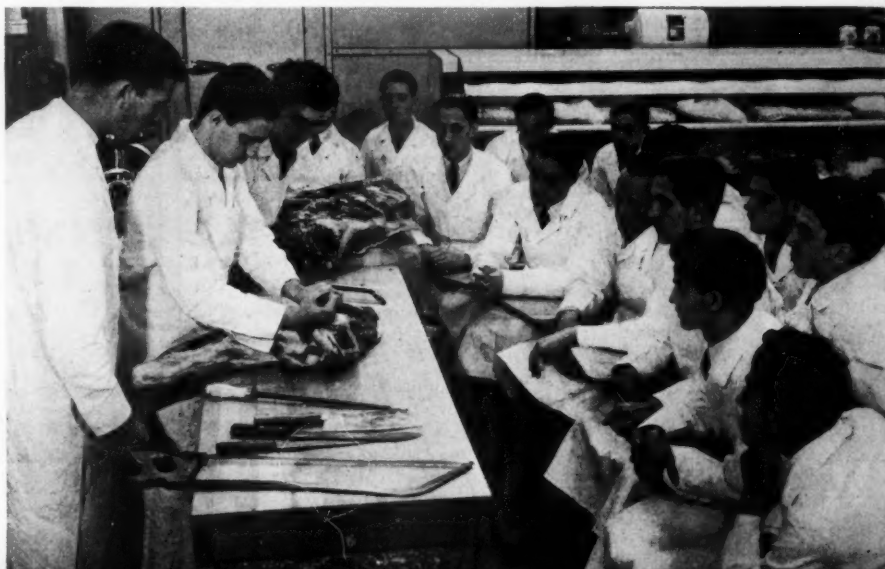
James S. Hills of Swift & Company, who was equally efficient at arranging shareholders' meetings, decorating plants and branches for their official openings, meeting celebrities and organizing the staff for Institute conventions, retired on December 1 after 38 years of



## WELL-EARNED REST FOR JIM

Jim Hills, left, champion trouble-shooter and contact man for Swift & Company, who retired on December 1, shown with his friend and long-time chief, A. D. White.

Swift service. Well-known throughout the company and the industry for his friendliness, patience and helpfulness, he was liked by all who came in contact with him. He came to Swift as a window trimmer, the first the company ever had, and much of his job was that of meeting customers and the public and offering them aid and information. He had charge of preparing displays at the plant during the livestock show. One of his experiences was that of taking a six-horse team out through the country for appearances at state fairs and to advertise Swift & Company in branch house cities everywhere.





**Packed Under the Polish  
Government Inspection**

All Meat Products of Poland Are Marked  
"Made in Poland" or "Product of Poland"

**BEWARE OF IMITATIONS**

### List of Polish Ham Importers

**Ampol, Inc.**  
380 Second Avenue  
New York, N. Y.  
Gramercy 5-5270

**Brooklyn Packing Company,  
INC.**  
157 Green Street  
Brooklyn, N. Y.  
Evergreen 9-6444

**Canada Packers, Inc.**  
2 Broadway  
New York, N. Y.  
Bowling Green 9-0755

**J. S. Hoffman Company**  
179-181 Franklin Street  
New York, N. Y.  
Walker 5-5800

Illinois at Orleans Street  
Chicago, Ill.  
Superior 9300

**Huston and Milkowski, Inc.**  
612 No. Michigan Avenue  
Chicago, Ill.  
Superior 3604

**Meat Import Company**  
33-37 South William St.  
New York, N. Y.  
Whitehall 3-5428

**Meyer and Lange**  
434 Greenwich Street  
New York, N. Y.  
Walker 5-7735

**Polish Ham Import Co.**  
1921-1951 E. Ferry Avenue  
Detroit, Mich.  
Plaza 5164

**John Thallon and Co.**  
8 Broadway  
New York, N. Y.  
Bowling Green 9-4867

Distributors for the  
Dominion of Canada  
**W. G. Clark & Co., Ltd.**  
1164 Beaver Hall Square  
Montreal, Que., Canada  
9 Wellington Street E.  
Toronto, Ont., Canada

# TONER- UPPERS

BY MAC  
(THE MEAT MAN)



## 3 WAYS TO BUILD GREATER VOLUME WITH MAPLEINE

(11 More—Free—If You Ask For Them)

**MAKE** this good resolution for 1939 . . . decide to try Mapleine in your formulas for meat specialties. It has built new sales for many packers.

**TONES UP FLAVOR.** Mapleine, a pure vegetable flavor, accents, tones up the natural meat flavor. It is a non-volatile liquid seasoning ideal for meat specialties.

**IMPROVES HAM.** In ham, Mapleine emphasizes the sweet nut-like flavor. Use it in your present formula for

dry cure, pumped or brine cure ham. Or send for working instructions. Free.

**BOOST SALES.** Corned beef has a more delicious flavor when you add Mapleine to the pickle. Just add 8-oz. Mapleine to each 50 gallons of pickle. Order Mapleine from your supplier or from Crescent Mfg. Co.

**FREE.** 14 profit-making tested-in-use formulas, plus free try-out bottle of Mapleine. Write now. Crescent Mfg. Co., 645 Dearborn St., Seattle, Wash.

# MAPLEINE

**BRINGS OUT NATURAL MEAT FLAVORS**

## Yuletide Greetings

from the Old Timer



### THE SPECIALTY MFRS. SALES CO.

CHAS. W. DIECKMANN

2021 Grace St., Chicago, Illinois

## F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

PHILADELPHIA

**BROKER**

### PACKINGHOUSE

### PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

## New York News Notes

The plant employes of Wilson & Co., New York, with L. Heyert of the time office acting as chairman, gathered on



**E. SHUTE**

the killing floor on December 7, and presented a very handsome chest of silver to Edward Shute, superintendent, in commemoration of his fifty years' association in the meat industry and as an expression of their friendship and loyalty to him. Mrs. Shute, who was also present, received a fine leather hand bag.

Among those who talked, in addition to Mr. Heyert, were E. Haywood, George Eggleston, Charles Schumacher and Albert Hughes. Letters and telegrams were received from the company's executives at Chicago and H. L. Skellinger, manager of the New York plant, spoke feelingly of Ed Shute's loyalty and long service to the company. At the same meeting, Mr. Shute was awarded the fifty year service button of the Institute of American Meat Packers and a similar token was presented to Jacob I. Benthaler of the New York plant. Silver buttons were also given to others of the New York plant who had completed 25 years of service in the meat industry.

A. C. Morrell, a director of John Morrell & Co., who makes his headquarters at Liverpool, England, arrived on the s.s. Aquitania on December 9 and after spending a few days in New York left to visit Chicago and the main office of the company at Ottumwa, Ia. Another visitor to New York during the past week was J. R. Hinsey, branch house division, John Morrell & Co., Ottumwa, who is making a tour of the company's various branch houses in the East.

F. A. Mulligan, produce department, and L. B. Lane, glue works, Armour and Company, Chicago, were visitors to New York last week.

United Dressed Beef Co. and associated companies held their annual Christmas dressed meat show on December 11 and exhibited beef, lamb and veal bought for the occasion at the various livestock centers, including the International Livestock Exposition at Chicago, and featuring carcasses of prize-winning cattle and lambs shipped from the Chicago show. An exhibit of prize-winning live lambs was a feature, and in a holiday-decorated cooler, whole carcasses and tables of various cuts of beef, lamb and veal were displayed. United has been holding these Christmas meat exhibits for many years, but the attendance this year far exceeded that of previous years, for more than 3,500 people called throughout the day to view the interesting exhibits and participate in the festivities.

## Countrywide News Notes

Jacob Naumer, president, Du Quoin Packing Co., Du Quoin, Ill., died on December 8 at the age of 73 years. Mr.

Naumer had been in failing health for some months. Born in Assenheim, Germany, in 1865, he was brought to the United States at the age of one year, the family landing at New Orleans, and soon coming up the Mississippi to St. Louis. Young Naumer's early activities were in the ice business and later as a construction



**JACOB NAUMER**

and operating engineer for ice plants at various points and in Old Mexico, where he built and later operated a plant for two years for an ice machine manufacturing company. In 1897 he located in Du Quoin, where he and his associates formed the Du Quoin Utility Co., which gave the city its light and power. In his various activities it was never recorded that he suffered a business reverse. In 1923 he established the Du Quoin Packing Co. and became its president, in which capacity he continued until recent years when his sons took active management of the business, following the principles their father had laid down. Mr. Naumer was president of St. Clair Ice Co., Belleville, Ill.; Salem Ice Co., Salem; and Jacksonville Ice and Cold Storage Co., Jacksonville, Ill. He was also vice president of the Du Quoin State Bank and a member of its board of directors from the time of its founding. Surviving are two sons, O. V. and W. W. Naumer, both associated with their father in the management of the packing company, a daughter, the wife of L. D. Flavel, secretary-treasurer of the Du Quoin Packing Co., and three brothers. Funeral services were held at the family home in Du Quoin on December 11, with interment in that city.

William C. Spencer, assistant manager of Armour and Company's plant at Louisville, Ky., died on December 6 after serving the organization more than 33 years. Mr. Spencer entered the company's employ at Lexington, Ky., as assistant cashier in 1905 and later saw service in Charleston, W. Va., and Chicago before his appointment as assistant manager at Louisville in 1928. He is survived by his wife and a son.

Jack Ruddy, formerly general manager of Estherville Packing Co., Estherville, Ia., is interested in the Elburn Packing Co., Elburn, Ill.

R. G. Thomas, superintendent and director of the Lima Packing Co., Lima, O., and two other associates have purchased the C. W. Miller Co., Newark, O., and will start operations soon.

Ralph S. Dold, son of the late J. C. Dold, was married on December 10 to Eloise Elaine Wynn, daughter of Mr. and Mrs. Garrett Ellison, Kansas City,

Mo. The young couple will be at home in Los Angeles after January 15.

Howard S. Doyle has become associated with John A. Blum and Norman Biltz in the Nevada Packing Co., Reno, Nev.

City Meat & Provision Co. has opened at Frederick, Tex., and will offer a line of packinghouse products. The new firm will also do custom curing and furnish storage service.

## PACKERS' 50TH ANNIVERSARY

Steidl Bros., Mattoon, Ill., observed the 50th anniversary of the founding of the company in that city on December 4. While the family packed meat for 59 years, the plant in Mattoon was not opened until December 4, 1888, operation prior to that time being conducted on a farm near that city. The plant was opened by John Steidl, assisted by his son, Joseph, and the firm was known as Steidl & Son. In 1891 Joseph Steidl went to Paris, Ill., and founded a packing plant there which is still being operated by his sons, D. J. and B. F. Steidl, and is known as Steidl Bros. At the time Joseph went to Paris, Simeon Steidl, another son of John Steidl, entered the business and the firm continued as Steidl & Son. John Steidl died in 1904 and two other sons, Richard and Raymond, became active in company management and the firm name was changed to Steidl Bros. An interesting relic of 50 years ago is stubs of checks issued to farmers for livestock bought in the early days. These have been preserved although the plant was twice destroyed—once by fire in 1899 and once by a tornado in 1917. The company formerly slaughtered both cattle and hogs, but in recent years has confined operations to pork.

## CHAMPIONS ON THE RAIL

Robert H. Cabell, president of Armour and Company, and Marion Isbell, well known Chicago restaurant operator, look over the grand champion carload of cattle from the International Livestock Exposition. Armour bought these cattle and processed them for Mr. Isbell.





## LIKE BRANDED BEEF

More than one-fourth of the retail meat dealers recently interviewed in Illinois are handling either packer branded or government graded beef exclusively. Only 16 out of 400 retail meat shops studied were found to be handling beef unstamped either with a packer brand or government grade. This was reported to the annual meeting of the American Society of Animal Production by R. C. Ashby, Sleeter Bull and R. J. Webb, of the College of Agriculture, University of Illinois. Their study of reactions to the sale of branded or graded beef is the first of its kind.

Beef stamped with a packer brand or trademark is being handled exclusively by almost 7 per cent of the retail meat dealers interviewed in Chicago and suburbs and by more than 32 per cent of the dealers called upon downstate. In Chicago and suburbs almost 18 per cent of the retail meat shops studied were found to be dealing exclusively in beef stamped with government grade.

Less than 6 per cent of the retail dealers interviewed in Chicago and suburbs and less than 3 per cent of those contacted downstate were handling no government graded or packer branded beef. While many dealers said their trade knew no difference between brands or grades, there was conclusive evidence from many other shops that where the public is given a chance, it is interested in buying beef on a brand or grade basis.

## CHAIN STORE SALES

Sales of Safeway Stores, Inc., for the four weeks ended November 26 totaled \$28,415,496, a decrease of .6 per cent from the figure of \$28,587,845 reported for the like period last year. Sales totaled \$337,879,479 for the 48 weeks ended November 26, as against \$351,172,470 a year earlier, a decrease of 3.8 per cent.

A decrease of 3 per cent from the corresponding period of 1937 is revealed for the sales of Kroger Grocery & Baking Co. for the four weeks ended December 3. Sales for the period this year amounted to \$18,280,405, compared with the figure of \$18,883,803 in the like 1937 period. Cumulative sales for the 48 weeks ended December 3 were \$212,037,874, a decrease of 8 per cent for the same period of 1937, when the figure was \$229,549,168.

## NEWS OF THE RETAILERS

Maurice Wipple has purchased the meat and grocery business of Mrs. W. O. McDowell, Ellensburg, Wash.

G. S. Hamilton has entered the meat business at 3650 S. E. Belmont st., Portland, Ore.

William Muck is opening a grocery and meat business in Cloquet, Minn.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on December 15, 1938.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>STEERS, Choice<sup>1</sup>:</b>				
400-500 lbs. ....	\$16.00@18.00	.....	\$16.50@18.00	.....
500-600 lbs. ....	16.00@18.00	.....	16.50@18.00	\$17.00@18.00
600-700 lbs. ....	16.00@18.00	\$16.50@18.00	16.50@18.00	17.00@18.00
700-800 lbs. ....	16.00@18.00	16.50@18.00	16.50@18.00	.....
<b>STEERS, Good<sup>1</sup>:</b>				
400-500 lbs. ....	14.00@16.00	.....	14.50@16.50	.....
500-600 lbs. ....	14.00@16.00	.....	14.50@16.50	14.50@17.00
600-700 lbs. ....	14.00@16.00	14.50@16.50	14.50@16.50	14.50@17.00
700-800 lbs. ....	14.00@16.00	14.50@16.50	14.50@16.50	.....
<b>STEERS, Medium<sup>1</sup>:</b>				
400-600 lbs. ....	13.00@14.00	.....	13.00@14.50	13.50@14.50
600-700 lbs. ....	13.00@14.00	13.00@14.50	13.00@14.50	13.50@14.50
<b>STEERS, Common (Plain)<sup>1</sup>:</b>				
400-600 lbs. ....	12.00@13.00	12.00@13.00	12.00@13.00	.....
<b>COWS, (all weights):</b>				
Choice .....	.....	.....	.....	.....
Good .....	11.50@12.00	11.50@12.50	11.50@12.50	12.00@12.50
Medium .....	11.00@11.50	11.00@11.50	11.00@11.50	11.50@12.00
Common (plain) .....	10.50@11.00	10.50@11.00	10.00@11.00	11.00@11.50
<b>Fresh Veal and Calf:</b>				
<b>VEAL (all weights)<sup>2</sup>:</b>				
Choice .....	14.00@16.00	15.50@16.50	16.00@17.50	16.00@17.00
Good .....	12.50@14.00	13.50@15.50	14.00@16.00	15.00@16.00
Medium .....	11.00@12.50	12.00@13.50	12.50@14.00	13.00@15.00
Common (plain) .....	10.00@11.00	11.00@12.00	11.50@12.50	12.00@13.00
<b>CALF (all weights)<sup>2</sup>:</b>				
Choice .....	.....	.....	.....	.....
Good .....	12.00@13.00	.....	12.00@13.00	.....
Medium .....	11.00@12.00	.....	11.00@12.00	.....
Common (plain) .....	10.00@11.00	.....	10.00@11.00	.....
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
38 lbs. down .....	16.00@17.00	16.50@17.50	17.50@18.00	18.00@19.00
39-45 lbs. ....	16.00@17.00	16.00@17.00	17.00@17.50	17.00@18.00
46-55 lbs. ....	15.50@16.50	15.50@16.50	16.50@17.00	16.00@17.00
<b>LAMB, Good:</b>				
38 lbs. down .....	15.00@16.00	16.00@17.00	17.00@17.50	16.00@17.00
39-45 lbs. ....	15.00@16.00	15.50@16.50	16.50@17.00	16.00@17.00
46-55 lbs. ....	14.50@15.50	15.00@16.00	16.00@16.50	16.00@17.00
<b>LAMB, Medium:</b>				
All weights .....	14.00@15.00	14.00@15.00	14.50@16.00	15.00@16.00
<b>LAMB, Common (Plain):</b>				
All weights .....	12.00@14.00	13.00@14.00	13.50@14.50	.....
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good .....	8.00@ 9.00	8.00@ 9.00	8.50@ 9.50	.....
Medium .....	7.00@ 8.00	7.00@ 8.00	7.50@ 8.50	.....
Common (plain) .....	6.00@ 7.00	6.00@ 7.00	6.50@ 7.50	.....
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. ....	13.00@14.00	14.00@15.00	14.50@15.00	13.50@15.00
10-12 lbs. ....	12.50@13.50	14.00@15.00	14.00@15.00	13.50@15.00
12-15 lbs. ....	12.00@13.00	13.50@14.50	13.50@14.50	12.50@14.00
16-22 lbs. ....	12.00@13.00	.....	.....	12.00@13.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. ....	11.50@12.50	.....	13.00@14.50	13.00@14.50
<b>PICNICS:</b>				
6-8 lbs. ....	.....	13.00@13.50	.....	.....
<b>BUTTS, Boston Style:</b>				
4-8 lbs. ....	13.00@14.00	.....	14.50@16.00	14.00@16.00
<b>SPARE RIBS</b>				
Half Sheets .....	11.50@12.50	.....	.....	.....
<b>TRIMMINGS:</b>				
Regular .....	6.50@ 7.00	.....	.....	.....

<sup>1</sup>Includes helters 300-450 lbs. and steers down to 300 lbs. at Chicago.

<sup>2</sup>"Skin on" at New York and Chicago.

<sup>3</sup>Includes sides at Boston and Philadelphia.

West Side Meat Market, Hilbert, Wis., recently held its formal opening after renovating and redecorating. It is now owned by Arno Piepenburg.

New sausage making equipment and a new meat display counter have just been installed in the Pokorney Market, Richland Center, Wis.

H. Lalan has bought the G. C. Bomke grocery and meat business at 4601 N. Hopkins st., Milwaukee, Wis.

Dave Puccini has opened a branch meat market at S. W. 2nd ave. and Taraval st., San Francisco, Calif.

J. W. McAleer has been succeeded in

the meat and grocery business at Lisbon, Ia., by Thomas A. Honlikan.

Sam Goldman has engaged in the meat business at 3009 S. Delaware, Milwaukee, Wis.

Fred Schafer has opened a meat market at 2521 W. Center st., Milwaukee, Wis.

Gold Front store, Ashland, Wis., recently opened under the proprietorship of Lulu St. Germaine. A line of cold meats is carried.

M. Karnel & Sons, Inc., have engaged in the retail meat business at 1451 N. 12th st., Milwaukee, Wis.



# BRISGO\*

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IT IS THE SURE  
METHOD OF  
DEHAIRING  
HOGS ~~~  
IT IS DEPENDABLE  
AND  
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**BRISGO**  
SAVES YOU  
MONEY ON THE  
DRESSING RAIL  
AND MEANS  
MORE REVENUE  
FROM EACH  
HOG ~~~



IT ELIMINATES  
THE SINGEING  
AND SHAVING OF  
HOGS ~~~  
IT IS SIMPLE  
AND  
EFFICIENT  
**BRISGO**  
MEANS  
LESS WORRY,  
MORE LARD,  
BETTER GRADES  
AND HIGHER  
PROFITS PER  
HOG ~~~

IT MEANS A MERRIER CHRISTMAS AND A MORE PROSPEROUS NEW YEAR TO YOU  
SEND US THE COUPON, WE'LL TELL YOU HOW

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INCORPORATED  
**HERCULES POWDER COMPANY**

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MM-14



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Dried Beef

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Original West  
Virginia Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
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Efficiency in the Meat Plant, Operating Costs  
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may solve the problems that are vexing you.  
Write today for list and prices.*

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SHIPPERS OF STRAIGHT AND MIXED CARS OF  
**BEEF-PORK-SAUSAGE-PROVISIONS**  
BUFFALO - - WICHITA



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OFFICE

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*F. C. Rogers, Inc.  
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Tenderated Hams

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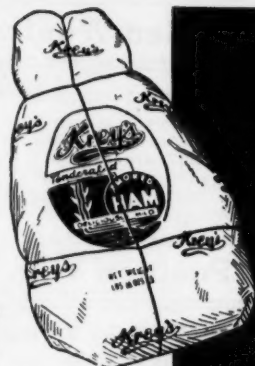
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We  
Solicit

Carload  
Shipments

Genuine Tenderized Ham  
Gem Hams • Nuggets • Rollettes  
Tenderized Canned Ham  
De Luxe Bacon Sausage Products

**THE Tobin PACKING CO., INC.**  
FORT DODGE, IOWA

**HORMEL**  
GOOD FOOD

Main Office and Packing Plant  
Austin, Minnesota

**Wilmington Provision Company**

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Slaughterers of Cattle, Hogs,  
Lambs and Calves

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Hams—Bacon—Sausages—Lard—Scrapple  
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*from the Land O' Corn*

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PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products  
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NATURE AND  
HUMAN SKILL  
combine to give  
Superb Quality  
in these imported  
canned Hams.

Try a Case Today

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# Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Working Sausage Foreman

Wanted, working sausage foreman. Expert on sausage, loaves, specialties, fresh summer sausage, thuringer and salami. State age, references and employment history for last five years. W-423, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Position Wanted

### Packer Sales Promotion

Alert meat packer or allied manufacturer can pick up his sales curve by communicating with experienced field organizer and instructor. Strong salesman. Can prepare sales bulletins, handle difficult correspondence, buy dealer helps. Now employed; interested only in making connection with progressive organization. W-424, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Plant Superintendent

Now available, plant superintendent with many years' practical all-around packinghouse operating experience, covering beef or pork and small stock, slaughtering, processing, manufacturing, etc. Employed several years as general plant superintendent. Can organize and handle labor efficiently, operate plant with minimum costs. W-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Sausagemaker

Position wanted by sausagemaker with 8 years' experience packing company office, 5 years as sausage foreman making full domestic line, including figuring costs. Now in Chicago. Will consider any location with opportunity for advancement. Anxious to make permanent connection. Age 31, married. Can give references. W-416, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Merchandising Supervisor

Aggressive, experienced salesman, canned meats, V. C. meats, poultry, glass V. P. meats. Acquainted with Eastern consumption and connections. Can produce and obtain distribution, supervise sales, handle volume buyers, private label accounts, and assist on new production. Want connection with packer of quality products. Free to travel. Good record; references. W-418, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

**READ THIS PAGE FOR OPPORTUNITIES**

## Position Wanted

### Branch Mgr., Salesman, Broker

Don't you need a branch manager, salesman or broker to represent you? I prefer Virginia, North Carolina or Florida territory. Can begin work immediately. Age 41. Eighteen years experience selling packing house products to jobbers, retailers and hotels. Special training in carcasses and produce. Can operate route car, fresh meat box or branch. Aggressive, sober, hard worker. Excellent references. Will appreciate personal interview. Wire or write.

W-426

THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago, Ill.

## Plants for Sale

### Packing Plant

For sale, packing plant of the Miller Packing Co., Newark, Ohio. This plant has capacity for handling 150 cattle and 500 hogs per week, and is in perfect repair. Buildings are located along B. & O. siding, and stockyards are within 200 feet. Easy terms can be arranged. For further particulars, write or see Darrel S. Jones, 403 Trust Bldg., Newark, Ohio.

### Sell or Rent Packing Plant

Must sacrifice modern brick 3-story fire-proof packing plant equipped ready to operate. Will sell or rent. Located on two railroad sidings, B. & O. and P. R. R. Large pens and pasture. Can be in operation within a few hours. Write or wire Center Coal Co., Indiana, Pa.

## Equipment for Sale

### Car Washer

For sale, one 5-gun No. 507223 Fig. 1764 Gould car washer, 300-pound pressure pump. FS-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Band Saw

For sale, used band saw in good condition. Priced for quick sale. FS-422, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

### Miscellaneous Used Equipment

For sale:

- 30 Adelman ham boilers
- (oval) .....\$2.00 ea.
- 16 loaf boilers ..... 2.00 ea.
- 1 hydraulic round ham
- press .....75.00
- 1 scrapple agitator
- (large) .....100.00
- 1 refrigerator 7' x 8' x 10'
- 2 large steel cooking vats
- 3 steel soaking vats
- 2 ham trucks
- 1 ham washing truck

CHAS. ABRAMS

2745 Germantown Ave. Philadelphia, Pa.

### Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sausage Stuffers; Silent Cutters Grinders; 1—Allbright-Nell 2½'x10' Jacketed Cooker; 3—Anderson No. 1 Oil Expellers with 15 H.P. AC motors; Bone Crushers; Don-Scrapple Kettles; 2—4' x 9' Mechanical Mfg. Co. Lard Rolls; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M&M Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers.

Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

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the Classified Columns of*

## THE NATIONAL PROVISIONER

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**SEND IN YOUR CLASSIFIED AD TODAY!**



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**QUALITY**

**BEEF • BACON • SAUSAGE • LAMB  
 VEAL • SHORTENING • PORK • HAM  
 • VEGETABLE OIL •**

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on your competitors!

Well-shaped, well-colored hams have a distinctive *quality look* that definitely places them out in front in the keen battle for increased sales. Try CAHN next time and note the difference!

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 222 WEST ADAMS ST., CHICAGO, ILL.

Selling Agent: THE ADLER COMPANY, CINCINNATI

**MA** Selected  
 Sausage Casings  
**MAY CASING COMPANY**  
 619 West 24th Place, Chicago, Ill.

**HARRY LEVI & COMPANY, INC.**  
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**SAUSAGE CASINGS**

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communicate with  
**STOKES & DALTON, LTD.**  
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**THE CUDAHY PACKING CO.**  
 PRODUCERS, IMPORTERS AND EXPORTERS OF  
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 221 NORTH LA SALLE STREET CHICAGO, U. S. A.

*Right* — SIZE  
 — QUALITY  
 — PRICE

## SAUSAGE CASINGS

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"

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No key, nothing to unscrew. Slip in place and they stay there until you want them.

**THE NATIONAL PROVISIONER** 407 South Dearborn St. Chicago, Ill.

## REACHING OUT FOR SALES

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**SUTHERLAND PAPER CO.**  
 KALAMAZOO, MICH.



# Advertisers

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The equipment, supplies and services of the firms listed here vitally affect your business life. Each of these companies is constantly striving for perfection, and in doing so offers you procedures for operating more efficiently, means for producing

better merchandise and methods of selling your output more readily—with all the benefits which come from lowered costs and faster turnover. It will be worth your while to study the opportunities they offer you in their advertisements.



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1939

*Greetings*

Again, we wish to express to our old customers our appreciation of loyalty, and to the new ones our appreciation of confidence; to those who are not customers, we hope that we may be privileged to serve you in the months to come.

May yours be an old-fashioned Christmas and a New Year filled with good health, prosperity, and happiness.

**THE ALLBRIGHT-NELL CO.**

CHICAGO  
NEW YORK  
SAN FRANCISCO

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**L**ONG-LASTING . . . hard-working . . . richly soapy . . .

Pride Washing Powder's suds work wonders with the greases and stains that make packinghouse cleansing particularly difficult. Whatever the surface—metal, wood, stone, tile, brick, or porcelain—the clean-up job is efficiently done; the clean-up hours are shortened. Science-checked in our chemical laboratory, work-tested in our own plant, Pride is a packinghouse product for a packinghouse job. Packed in 200-lb. barrels, 125-lb. drums, 25-lb. pails. No matter where your plant is located, there is a Swift agent near you.

**SWIFT & COMPANY**

*Industrial Soap Department*



